

# ALIANÇA BAGA CLÁSSICO

## BY QUINTA DA DÔNA 2015



DOC BAIRRADA



16°C - 18°C



Baga (100%)



14 months in French oak barrels



75cl



3x Case  
Case Weight: 8,67 kg  
Case (L/W/H): 0,264 x 0,175 x 0,319 m  
Case Volume: 0,015m3



Francisco Antunes

### PROFILE

Quinta da Dôna has an ideal territoire for Baga (clay-calcareous soils with exposure to the West). The 2015 harvest was of slow maturation with the dry weather providing slightly earlier than usual, which allowed us to have healthy fruit. Then followed the traditional winemaking method, with pre-fermentative cold maceration and the cuvaison, which allowed us to have an intense colored wine, filled with aromas and flavors and very elegant. The last stage of the production was taken with a 14 months ageing in new French oak barrels.

### TASTING NOTES

Intense ruby colour. Fruity aromas and flavours. It presents nuances of red fruits and dark chocolate. In the mouth presents it self as a powerful wine, elegant, balanced, full-bodied and with a persistent ending.

### ANALYSIS | SOIL

ALCOHOL (%VOL.): 13,5

TOTAL ACIDITY (g/l AT): 5,24

PH: 3,42

SO<sub>2</sub>: 89

RESIDUAL SUGAR: 0,7

SOIL TYPE: Clay Limestone

FOOD ALLERGENS: Contains Sulphites

### FOOD PAIRING

Ideal to accompany red meat, game dishes and cheese.

### HISTORY

Aliança Vinhos de Portugal bought Quinta da Dôna in 2003 and for some years now has produced a single varietal wine with the Baga grape. Quinta da Dôna has always been a reference in the Bairrada region, show-casing the complexity of the Baga variety and the personality of the terroir.



BACALHÔA

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