

ALIANÇA DÃO

RED 2018



DOC DÃO



16°C - 18°C



Touriga Nacional, Tinta Roriz and Jaen



12 months in 2 years old French and Russian oak barrels



75cl



6x Case
Case Weight: 7,58 kg
Case (L/W/H): 0,263 x 0,178 x 0,306 m
Case Volume: 0,014 m³



Francisco Antunes

PROFILE

In 2018, the agricultural year was good for the vineyards in the Dão region. The rain before spring and early summer ensured sufficient water levels for a good ripening of the grapes in Quinta da Garrida. However, very intense precipitation in the final stage of maturation resulted in delays in maturation and implications in the concentration of the grapes.

The vineyards of Touriga Nacional and Tinta Roriz used for the production of Aliança Dão Red 2018 presented balance of production which allowed to produce a wine with good color and aromatic complexity and with great elegance what makes it, like most of the wines of this harvest, very gastronomic.

The grapes of Quinta da Garrida are harvested by machine and exposed to a pre-fermentative maceration in cold (8°C) for 5 days, with alcoholic fermentation after 10 to 12 days (30°C). The final maceration lasts four days. 100% of the wine has malolactic fermentation.

TASTING NOTES

Ruby color. With a nice aromatic structure, where the fruit notes are combined with a solid core of toast, this wine presents soft tannins, persistence, freshness and elegance. Good volume in the mouth, very soft tannins, good persistence and elegant freshness that gives a huge gastronomic capacity.

ANALYSIS

ALCOHOL (%VOL.): 14,1

TOTAL ACIDITY (g/l AT): 5,1

PH: 3,65

SO₂: 92

RESIDUAL SUGAR: 0,9

SOIL TYPE: Granite

FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

Ideal to go accompany stews and meat dishes.

HISTORY

Quinta da Garrida was bought by Aliança Vinhos de Portugal in 1998. Located in the foothills of the Serra da Estrela in the Dão Region, Quinta da Garrida excels in the diversity of wines it produces. Because the vineyards are divided in separate plots, Quinta da Garrida wines are vinified separately, preserving the authenticity and character of each vineyard. The granitic soils create mineral wines of great freshness.

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