

# ALIANÇA GRANDE RESERVA BRUTO

## 2017



D.O.C. BAIRRADA



8°C - 10°C



Chardonnay and Baga



Minimum of 3 years



75cl



3x Case  
Case Weight: 5,42 kg  
Case (L/W/H): 0,325 x 0,105 x 0,315 m  
Case Volume: 0,011 m3



Francisco Antunes

### PROFILE

Produced from Baga and Chardonnay grape varieties. The Chardonnay variety contributes to its aromatic complexity and Baga to the structure and persistence of a *blanc de noir*. The pre-bottling stage and the 39 months *sur lies* harmonized this set which, above all, aims to be a reference not only in the sparkling DOC Bairrada but at the national level.

### TASTING NOTES

Pale yellow color. Butter and toasted aromatic notes. Fresh in the mouth, voluminous mousse. Fresh and persistent in the end.

### ANALYSIS

ALCOHOL (%VOL.): 12,5

TOTAL ACIDITY (g/L AT): 5,8

PH: 3,12

SO<sub>2</sub>: 54

RESIDUAL SUGAR (g/L): 0,6

SOIL TYPE: Clay Limestone

FOOD ALLERGENS: Contains Sulphites

### FOOD PAIRING

Oysters, foie gras, smoked salmon, baked fish.

### HISTORY

We wanted to produce a top sparkling wine, with great ability to evolve in bottle and that would immediately rise to the level of the best that is produced in Portugal. In this sense, the 2016 base wine was aged in low temperature vats for 16 months and only 'taken out' in February 2019. For us this aging allowed to achieve a harmony in the wine that led to this final result that pleases us enormously. 3490 bottles produced. Single dégorgement : All bottles Março 2022.



BACALHÔA

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