

ALIANÇA RESERVA RED BRUT

HIGH QUALITY SPARKLING WINE



16°C - 18°C



Baga and Tinta Roriz



N/A



24 months in bottle before disgorgement.



75cl



Case of 6 units
Case weight: 4.75 kg
Dimensions: 0.323 × 0.227 × 0.085 m
Volume: 0.006 m³



Magda Costa
Francisco Antunes

PROFILE

Sparkling wine produced from the Baga and Tinta Roriz grape varieties. Fruity and vinous, with the right balance to make it an essential companion to traditional Portuguese gastronomy, pairing with a wide range of dishes such as Bairrada suckling pig, pork "rojões" with sarrabulho, lamprey, and, of course, grilled sardines.

TASTING NOTES

Deep ruby colour.

Intensely fruity and vinous aroma. On the palate, it is persistent, smooth and slightly acidic, giving it great freshness on the finish.

ANALYSIS

ALCOHOL (%VOL.): 12,5

TOTAL ACIDITY (g/l AT): 5,6

PH: 3,32

SO 2: 64

TOTAL SUGAR GLUC/FRUT. (G/L): 7,0

ALLERGENS: Contains sulfites

FOOD PAIRING

We recommend enjoying it with Bairrada suckling pig, pork "rojões" with sarrabulho, lamprey, and, of course, grilled sardines.

NUTRITIONAL DECLARATION:



HISTORY

At the beginning of the 1950s, Mr. Henry de Renaudin, a renowned French oenologist from the city of Beaune and a consultant to our company, observed that the wines from this region had excellent potential for the production of red sparkling wine, similar to those from his own region. This tradition reflects an essentially gastronomic wine, which acquires its characteristics through the careful selection of base wines for sparkling production, as well as the mandatory 24 months of ageing in the cellar "sur lies."

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BACALHÔA

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