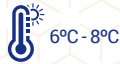


ALIANÇA BAGA BAIRRADA RESERVA BRUTO

SPARKLING 2019



DOC BAGA BAIRRADA



Baga (100%),



Clay Limestone



At least 18 months in bottle



75cl



3x Case
Case Weight: 5,10 kg
Case (L/W/H): 0,322 x 0,227 x 0,085 m
Case Volume: 0,006 m3



Francisco Antunes

PROFILE

With at least 18 months in bottle, before degorgement, shows the fruit and volume of the Baga variety and all the complexity, creaminess and persistence of stage in the basement.

The characteristics of this sparkling, dry and firm, allow its consumption as an aperitif or with the main dish, noting its enormous versatility at the table.

TASTING NOTES

Pale yellow color and very attractive aromas that include notes of citrus and green apple. In the mouth it is a vibrant sparkling wine, with lots of energy, revealing a beautiful freshness at the end.

ANALYSIS

ALCOHOL (%VOL.): 12,6

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

PH: 3,15

SO₂: 77

RESIDUAL SUGAR: 0,5

FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

We suggest its consumption as an aperitif, with starters or any fish or meat dish.

HISTORY

It is the first reference of sparkling Aliança "blanc de noirs" to be exclusively made with red grapes of the Baga variety. It is intended with this sparkling wine to give the deserved emphasis on the Baga grape, the most traditional of the red varieties in the region of Bairrada, showing all its versatility and adaptability for the elaboration of different types and profiles of wine.

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BACALHÔA

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