

# ALIANÇA BAGA BAIRRADA RESERVA BRUTO

## SPARKLING 2018



DOC BAGA BAIRRADA



Baga (100%),



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

Fruity wine with a slight evolution on lees which gives complexity and persistence to this mature sparkling.

### TASTING NOTES

Pale yellow. Fruity, complex and intense fragrance. On the mouth it reveals a note of ripe fruits. Balanced acidity and great persistence at the end.

### ANALYSIS | SOIL

ALCOHOL (%VOL.): 12,5  
TOTAL ACIDITY (g/l AT): 5,5  
PH: 3,10  
SO<sub>2</sub>: 58  
RESIDUAL SUGAR: 0,5  
SOIL TYPE: Clay Limestone  
FOOD ALLERGENS: Contains Sulphites

### FOOD PAIRING

We suggest it for leisure moments and as an appetizer, or pairing with meat and fish dishes.

### HISTORY

First Aliança Sparkling wine to be produced from red grapes (Baga) – Blanc de Noir. With this sparkling, we intend to give emphasis to Baga, the most traditional of red varieties of the Bairrada region, showing the multitude of this grape variety. It was produced 84450 bottles.



BACALHÔA

Estrada Nacional 10,  
Vila Nogueira de Azeitão  
2925-901 Azeitão



ALIANÇA

Rua do Comércio, 444  
Apartado 6  
3781-908 Sangalhos

bacalhoa.pt

+351 212 198 060 | +351 212 198 066 | info@bacalhoa.pt