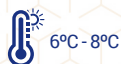


# ALIANÇA BAGA BAIRRADA RESERVA ROSÉ BRUTO SPARKLING 2017



DOC BAGA BAIRRADA



Baga (100%)



24 months in the bottle before the dégorge



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

Sparkling wine made exclusively from Baga grapes. It is fruity, with balanced acidity and with a mouth volume which makes it engaging and persistent.

The lightness and freshness for which is characterized makes it ideal for your moments of conviviality, as well as a perfect accompaniment to dishes based on fish, shellfish or folders.

## TASTING NOTES

Salmon color. Fruity with strawberry and gooseberry aromas. On the palate reveals freshness and a persistent softness.

## ANALYSIS | SOIL

ALCOHOL (%VOL.): 12,5

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

PH: 3,02

SO<sub>2</sub>: 59

RESIDUAL SUGAR: 0,6

SOIL TYPE: Sandstone

FOOD ALLERGENS: Contains Sulphites

## FOOD PAIRING

We recommend its use as a starter, in social moments, or to accompany fish dishes, seafood or pastas.

## HISTORY

In 2013 was released by CVB, the Baga Bairrada project to which Aliança joined, producing about 64,000 white sparkling wine bottles sustained 100% in Baga grapes. It was in our mind to produce a rosé sparkling wine also made exclusively with this variety.



BACALHÔA

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