

ALABASTRO

WHITE 2021



ALENTEJO REGIONAL WINE



13,0
%Vol



10°C - 12°C



Roupeiro (60%);
Fernão Pires (30%);
Antão Vaz (10%)



Clay Schistous



Stainless steel



75cl



6x Case
Case Weight: 7,10 kg
Case (L/W/H): 0,225 x 0,153 x 0,324 m
Case Volume: 0,011 m3



Rui Vieira

PROFILE

Produced with grapes from the emblematic white varieties of Alentejo, Roupeiro, Fernão Pires and Antão Vaz from the vineyards of Quinta do Carmo. The harvest of Roupeiro and Fernão Pires began on the last day of August and lasted for the first week of September, followed by Antão Vaz in the second week of September. The varieties were vinified separately. Smoothly pressed grapes and must clean by static decanting. Fermentation in stainless steel vats conducted for aromatic maximization. The expressive fruit of Roupeiro combined with the floral notes of Fernão Pires and a little Antão Vaz to balance the body, resulted in this fruity and persistent wine in the mouth.

TASTING NOTES

With a light yellow colour, Alabastro white presents fruity aromas with intense aromas of exotic fruits. In the mouth, the wine is fruity with nuances of tropical fruits. The wine has a balanced acidity which gives it elegance and persistence.

ANALYSIS

ALCOHOL (%VOL.): 13,0

TOTAL ACIDITY (g/l AT): 4,3

PH: 3,11

SO₂: 98

RESIDUAL SUGAR: 0,7

FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

The balanced acidity of this mineral and fresh wine combines perfectly with seafood, white meat, salads, pasta and aperitifs such as peanuts and other roasted nuts.

HISTORY

Alabastro is a wine which name is inspired by a semi-precious marble found in the Alentejo region. Like this stone, we wanted to produce a wine that presented itself mineral, fresh with persistent and resistant citric flavours.

Revised in 22/03/2022



BACALHÔA

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



ALIANÇA

Rua do Comércio, 444
Apartado 6
3781-908 Sangalhos

bacalhhoa.pt

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