

ALABASTRO WHITE 2020



ALENTEJO REGIONAL WINE



13,0
%vol



10°C - 12°C



Roupeiro (50%);
Antão Vaz (30%);
Fernão Pires (20%);



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



Hugo Carvalho

PROFILE

Produced with grapes from the main white varieties of Alentejo: Roupeiro, Antão Vaz and Fernão Pires. The varieties were vinified separately and fermenting at low temperatures in order to preserve the aromas of the grapes. After a very gentle pressing and cold static decantation, fermentation takes place in stainless steel vats at a controlled temperature. The Roupeiro grape variety gives it citric notes, Fernão Pires is responsible for the floral nuances and Antão Vaz from the structure.

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): 5,4

PH: 3,36

SO₂: 80

RESIDUAL SUGAR: 1,0

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.



BACALHÔA

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