

ALIANÇA BAGA CLÁSSICO 2016



DOC BAIRRADA



16°C - 18°C



Baga (100%)



Clay Limestone



14 months in French oak barrels



75cl



3x Case
Case Weight: 8,67 kg
Case (L/W/H): 0,264 x 0,175 x 0,319 m
Case Volume: 0,015m3



Francisco Antunes

PROFILE

Aliança Baga is born in an ideal terroir for the Baga variety (clay-limestone soils and exposure to the West). In the 2016 harvest, a slow maturation was achieved, and despite some precipitation during the beginning of the harvest season, we managed to obtain a very ripe and healthy fruit. This was followed by a traditional vinification with pre-fermentative cold maceration and a long cuvaizon, which allowed to obtain an intense wine of colour, aroma and flavor and very elegant. A 14-month aging in new French and Russian oak barrels was the last stage before bottling. 6071 bottles of 0.75 liters were bottled on June 7, 2018.

TASTING NOTES

Intense ruby colour. Fruity aromas and flavours. It presents nuances of red fruits and dark chocolate. In the mouth presents it self as a powerful wine, elegant, balanced, full-bodied and with a persistent ending.

ANALYSIS

ALCOHOL (%VOL.): 13,0

TOTAL ACIDITY (g/l AT): 5,50

PH: 3,35

SO₂: 115

RESIDUAL SUGAR: 0,8

FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

Ideal to accompany red meat, game dishes and cheese.

HISTORY

It is the first Classic Bairrada that Aliança has produced since the designation was included in the quality designations in the region in 2003. We did it now because the aromatic and gustatory complexity and its persistence demand it.

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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