



Aliança Baga Bairrada Reserva Bruto

Sparkling 2016









Pale yellow. Fruity, complex and intense fragrance.



On the mouth if reveals a note of ripe fruits. Balanced acidity and great persistence at the end.



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



ALIANÇA BAGA BAIRRADA RESERVA BRUTO 2016

DENOMINATION: VEQPRD DOP Bairrada

GRAPE VARIETIES: 100% Baga AGEING: Minimum 12 months WINEMAKER: Francisco Antunes

SOIL TYPE: Clay limestone FIRST HARVEST: 1990



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.

PROFILE:

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

ANALYSES:

Alcohol (%vol.): 12,5 PH: 3,15 Residual Sugar (g/l): 1,2

Total Acidity (g/I AT): 5,78 Total SO2 (mg/I): 49 Serving temperature: 8-10 ℃

TASTING NOTES:

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A GASTRONOMY:

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PRIZES: