

ALIANÇA  
WINES OF PORTUGAL

# Aliança Bairrada Reserva

## Red



13,0  
%vol



Violet in color, intense and complex aromas with notes of ripe red fruits.



On the palate is smooth, fruity and persistent.



Ideal to serve with grilled meat, stews and lamb.



# ALIANÇA BAIRRADA RESERVA RED

DENOMINATION: DOC Bairrada  
GRAPE VARIETIES: Baga (70%), Tinta Roriz (15%); Touriga Nacional (15%)  
AGEING: Stainless steel tanks  
WINEMAKER: Francisco Antunes  
SOIL TYPE: Clay and Limestone  
FIRST HARVEST: 1984



## HISTORY:

Aliança Bairrada Reserva Red was created in 1984 in honor of one of the founders of Aliança, Ângelo Neves, who also had the winemaker function during his stay in Aliança.

## PROFILE:

This vintage occurred normally, although slightly delayed comparing with the average in recent years. During the harvest it rained heavily but concentrated in late September and early October when most of the grapes had already been harvested and therefore had little effect on the wine quality. Grapes vinified with total destemming; macerated for 5 days in the cold. The fermentation takes about 6 days. Complete malolactic fermentation. Wine made with grapes from the Baga, Touriga Nacional and Tinta Roriz grape varieties selected in our best vineyards in the Bairrada region.

## ANALYSES:

Alcohol (%vol.): 13,0

PH: 3,54

Residual Sugar (g/l): 4,2

Total Acidity (g/l AT): 4,8

Total SO2 (mg/l): 95

Serving temperature: 16-18 °C

## TASTING NOTES:

Violet in color, intense and complex aromas with notes of ripe red fruits. On the palate is smooth, fruity and persistent.

## GASTRONOMY:

Ideal to serve with grilled meat, stews and lamb.

## PRIZES: