

Aliança Baga Bairrada Clássico

Red 2011



14,0
%vol

16 -18°C



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.



14 months in new French oak barrels.



ALIANÇA BAGA BAIRRADA CLÁSSICO RED 2011

DENOMINATION: DOC Clássico Bairrada
GRAPE VARIETIES: 100% Baga
AGEING: 14 months in new French oak barrels
WINEMAKER: Francisco Antunes
SOIL TYPE: Clay and Limestone
FIRST HARVEST: 2003



HISTORY:

Aliança Vinhos de Portugal bought Quinta da Dôna in 2003 and for some years now has produced a single varietal wine with the Baga grape. Quinta da Dôna has always been a reference in the Bairrada region, show-casing the complexity of the Baga variety and the personality of the territoire.

PROFILE:

Quinta da Dôna has an ideal territoire for Baga (clay-calcareous soils with exposure to the West). The 2011 harvest was of slow maturation with the dry weather providing slightly earlier than usual, which allowed us to have healthy fruit. Then followed the traditional winemaking method, with pre-fermentative cold maceration and the *cuvaison*, which allowed us to have an intense colored wine, filled with aromas and flavors and very elegant. The last stage of the production was taken with a 14 months ageing in new French oak barrels.

ANALYSES:

Alcohol (%vol.): 14,0

PH: 3,42

Residual Sugar (g/l): 0,7

Total Acidity (g/l AT): 5,2

Total SO₂ (mg/l): 127

Serving temperature: 16-18 °C

TASTING NOTES:

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

GASTRONOMY:

Ideal to accompany red meat, game dishes and cheese.

PRIZES: