

ALIANÇA
WINES OF PORTUGAL

Aliança Reserva Tinto Bruto

Espumante



12,5
%vol



Filled with color, this wine has an intensely fruity aroma and it's very vinous.



Persistent, soft and slightly acidulated in the mouth. Fresh in the end.



We suggest its use following the famous Leitão da Bairrada, veal or lamb in the oven and grilled or baked oily fish.



ALIANÇA RESERVA TINTO BRUTO

DENOMINATION: High quality sparkling wine

GRAPE VARIETIES: Baga and Tinta Roriz

AGEING: Minimum 2 years

WINEMAKER: Francisco Antunes

SOIL TYPE: clay limestone

FIRST HARVEST: Around 1950



HISTORY:

Produced for the first time in the 50's, this sparkling red wine production was led by a French winemaker from Burgundy region who, at the time, managed the winemaking of Aliança Vinhos de Portugal and developed a *Crémant* red in Portugal.

PROFILE:

Sparkling wine produced with Baga and Tinta Roriz grapes. Aged for 24 months in the bottle.

ANALYSES:

Alcohol (%vol.): 12,5

PH: 3,45

Residual Sugar (g/l): 6,0

Total Acidity (g/l AT): 5,8

Total SO2 (mg/l): 90

Serving temperature: 8-10 °C

TASTING NOTES:

Filled with color, this wine has an intensely fruity aroma and it's very vinous. Persistent, soft and slightly acidulated in the mouth. Fresh in the end.

GASTRONOMY:

We suggest its use following the famous Leitão da Bairrada, veal or lamb in the oven and grilled or baked oily fish.

PRIZES: