Aliança Dão, DOC Dão 2019

PAL2802019

Bacalhôa

— Dão, Portugal

A fresh, juicy, characterful red wine from the high altitude vineyards of the Dão.

2021 Vintage

Decanter World Wine Awards Gold 2025

Production

The hand-picked grapes are sourced from selected vineyards in the Dao region south of the Douro Valley, where old vines are tended traditionally in granite soil. The grapes undergo a cold, pre-fermentation maceration for 5 days, followed by a final alcoholic fermentation lasting around 4 days. The wine also undergoes malolactic fermentation, and is then matured for 12 months in (2nd year) French and Russian oak.

Tasting note

Aromas of plum, black fruit, mocha and a hint of dark chocolate. Ripe and full-flavoured on the palate with supple tannins, notes of blackberry and wild plum, which follow through to a long and juicy finish.

Food Match

Goes well with grilled beef or lamb or robust stew. For a veggie alternative try with spinach and lentil casserole.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
DOC Dão

Winemaker:
Francisco Antunes

Grape Varieties:
Jaen 30% Tinta Roriz 30% Touriga Nacional 40%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
55601213047570