Alabastro Tinto, Vinho Regional Alentejano 2023

PAL2532023

Bacalhôa

— Alentejo, Portugal

A fruity, spicy Portuguese red - generous, fresh and approachable.

2021 Vintage

Decanter World Wine Awards Gold 2025

Production

A combination of hand and machine-picked grapes are sourced from Alianca's own vineyards in the Alentejo region in the south-east, not far from the Spanish border. Here low yielding, old vines are tended traditionally from plantings on clay soils. Fermentation takes place in stainless steel vats controlled at 30 degrees for 6 days with extended maceration on the skins to extract sufficient colour, fruit and tannins. The wine is matured in tank for a few months before bottling.

Tasting note

Lifted aromas of black fruits, a rich, spicy palate with juicy ripe fruit, supple tannins and fresh finish.

Food Match

Drink with lamb stew or slow-cooked ratatouille drenched in fruity olive oil.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Vinho Regional Alentejano

Winemaker:
Francisco Antunes

Grape Varieties:
Aragonês 60%, Trincadeira 30%, Alicante Bouschet 10%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
5601213002543