Aliança Reserva, DOC Bairrada 2024

PAL0142024

Bacalhôa

— Bairrada, Portugal

An authentic blend of Portuguese indigenous varieties, predominantly Baga, which is a classic grape of the Bairrada region.

2021 Vintage

Decanter World Wine Awards Gold 2025

Production

The grapes are vinified without being totally destemmed, and macerated for 5 days in cold temperatures. The fermentation lasts around 6 days. Produced from a blend of traditional local grapes. Fermentation in stainless steel. The careful selection and blending of varieties ensures an approachable but complex style and the relatively short time on skins in fermentation creates gentle tannins leading to this wonderfully drinkable profile.

Tasting note

Attractive mixed berry aromas with spice notes. Vibrant plum and black cherry on the palate with liquorice hints, elegant tannins, and finely poised acidity. A medium-bodied, vibrant and characterful glass of red.

Food Match

From Touriga Nacional to Trincadeira, the sweet buttery flavour and texture of lamb is a thing of beauty paired with a red of class, poise, balance and subtle fragrance." Olly Smith - so drink with your classic Sunday roast lamb!

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
DOC Bairrada

Winemaker:
Francisco Antunes

Grape Varieties:
Baga 70%, Tinta Roriz 20%, Touriga Nacional 10%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
5601213178231