

# ALIANÇA TINTO BRUTO

## SPARKLING RED



HIGH QUALITY SPARKLING WINE



8°C - 10°C



Baga and Tinta Roriz



N/A



Minimum 24 months before dégorgement



75cl



6x Case  
Case Weight: 9,44 kg  
Case (L/W/H): 0,277 x 0,186 x 0,328  
Case Volume: 0,017 m3



Francisco Antunes

### PROFILE

Sparkling wine produced using the Baga and Tinta Roriz varieties. Fruity, vinous with the right balance to make it a companion indispensable for traditional Portuguese gastronomy.

### TASTING NOTES

Inky color. Intensely fruity and vinous aroma. In the mouth it is persistent, soft and slightly acidic, giving it great freshness in the aftertaste.

### ANALYSIS

ALCOHOL (%VOL.): 12,1

TOTAL ACIDITY (g/l AT): 5,6

PH: 3,6

SO<sub>2</sub>: 64

RESIDUAL SUGAR: 7,0

FOOD ALLERGENS: Contains Sulphites

### FOOD PAIRING

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

### HISTORY

At the beginning of the 50's, Mr. Henry de Renaudin, a renowned French winemaker from the city of Beaune, a consultant to our company, found that the wines of this region had an excellent potential for the production of red sparkling wine, such as like yours. The tradition of an essentially gastronomic wine, which acquires its characteristics through the careful choice of base wines for sparkling wine, as well as the obligatory 24-month internship in the 'sur lies' cellar.

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BACALHÔA

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