



## ALIÁS *"Branco de Outrora 2017"*

This wine comes from old vines of the Bical variety that we find in the vineyards of Bairrada. It is a very limited production of a wine made in a very artisan way that is disconcertingly light as well as intense.

### THE 2017 VINTAGE

The year was very dry and warm as well. The vines shortened the growing season, forcing us to harvest the grapes earlier than usual. The high thermal amplitudes of the area and the cool Bairrada night still allowed us to obtain a wine full of freshness and structure that sits wonderfully at the table.

Winemakers: Nuno do Ó & João Soares

## Tech Sheet

REGION: D.O.C. BAIRRADA

VINTAGE: 2017

VARIETY: BICAL (100%)

Nº BOTTLES: 2000

PRODUCER: V PURO

CLIMATE: Mediterranean with Atlantic influence. Large thermal ranges with hot days and cool wet nights.

SOIL: Clay and limestone.

WINEMAKING: soft pressing in open press, with stems, no decanting, fermentation in used barrels with indigenous yeasts.

AGING: 12 months in the same barrels were it ferments. Bottled in September 2018 and aging in bottle ever since.

### ANALYSIS

Alcohol: 12 %

pH: 3,03

Total acidity: 6,9 g/l

Volatil acidity: 0,33 g/l

Residual sugar: 1,5 g/l

### TASTING NOTES

Deep minerality in the nose with notes of clay and stone. Fine citrus and floral notes provide freshness and elegance. Some notes of clay and wax to enrich. In the mouth it is fresh, tense and long with the ability to accompany baked fish, shellfish and even fatter meats.

### OTHER NOTES

This wine has the potential to age in bottle. Store bottles in a cool place. Drink at 12°C.

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**PURO**

