

Aliança Dão



Producer: Aliança Vinhos de Portugal
Winemaker: Francisco Antunes
Country of Origin: Portugal
Region of Origin: Dao
Grapes: Touriga Nacional 40%, Tinta Roriz 30%, Jaen 30%
ABV: 13.5%
Case Size: 6x75cl
Vintage: 2013
Suitable For: Vegetarians and Vegans
Closure Type: Cork



The One-Liner

A blend of classic indigenous varieties - a spicy, full-flavoured red

Tasting Note

Plum, black fruit and mocha aromas with a hint of spice and dark chocolate. Ripe and full-flavoured on the palate with soft tannins and more plum and blackberry notes.

Producer Details

One of Portugal's largest and most progressive producers with 600 hectares spread across estates in five regions from Douro in the north to Alentejo in the south. Winemaker Francisco Antunes oversees what must be one of the most diverse ranges in Europe, from the 3rd largest Portuguese rose brand (Casal Mendes) to some of the country's most impressive premium reds from estates in Douro, Dao, Bairrada and Alentejo. Arguably, Francisco's greatest achievements lie between these extremes, a range of mid-priced wines from native varieties, full of character, quite distinctly Portuguese, but at the same time approachable and with fresh, modern fruit.

In The Vineyard

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.

In The Winery

Fermentation in stainless steel vats controlled at 30 degrees with maceration on the skins for 10 days in total. The wine is then matured for 6 months in 300 litre French oak barrels.

Awards & Press

2011 Vintage: The Wine Merchant 'Top 50' 2014

2010 Vintage: Decanter World Wine Awards 2013 - Bronze

2010 Vintage: IWC 2013 - Bronze

2010 Vintage: "Hints of spice and floral notes on the nose. Fleshy and juicy. Complex and elegant." Judges comments, DWWA 2013

2010 Vintage: "This exuberantly juicy red has flavours of blueberry, red raspberry and wild plum, flanked by notes of allspice and hints of mincemeat. 89 Points." Spectator Selections - Best Value, and in the 2013 Biggest Bargains review. The Wine Spectator, August 31st 2013

Food Recommendations

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