

Filipa Páto 2019 Dinamico Baga (Bairrada)

WineWise Code	PFP-DNB19
Country	Portugal
Region	Beiras
Color	Red
Alcohol by Volume	12
Acidity	6.15
Residual Sugar	<0.6
Closure	Natural Cork
Annual cases produced	1780
Varieties	100% Baga
Maceration Notes	5 weeks maceration with soft extraction
Pumpover or Punchdown?	punchdown in the first week
Destemming	Whole Cluster
Fermentation vessel	Stainless Steel
Fermentation duration	10 days with wild yeast
Aging method	Stainless Steel 100%
Aging duration (months)	9 months
Filtered?	Yes
Fining agents	None
Yeast	Spontaneous
Malolactic	Yes
Added Sulfur	Yes, 34ppm
Soil Type(s)	Calcareous
Elevation (meters)	100
Vineyard Aspect	East
Vine age (years)	30
Vine Yields hl/ha	40
Farming practices	Sustainable
Vine Training Notes	Guyot
Grape Picking	Hand-harvested

WineWise Notes:

Bairrada is a region rich in small holdings of old vines planted on limestone soils with excellent qualities. This new wine is the happy result of Filipa's and William's ceaseless search for good sources of grapes to supplement their own to meet the burgeoning demand for their wines. Entirely consistent with the familiar FP Baga, which it replaces in the range, you will find it to have the familiar aromatic flair, thoughtful balance and sheer deliciousness that have made Filipa the shining star that she is.



Notes From the Producer:

This Baga is made with very soft extraction, very low sulphur and moderated alcohol. Respecting the purity of the variety with lighter tannins to appreciate this tannic grape at a younger age.

As when we started we didn't have any vineyards, we bought grapes from different locations in Bairrada, this to better understand the potential of the different "terroirs". From the beginning we focused on indigenous grapes. For red the typical "Baga" grape, the King of Bairrada.

Since the beginning we worked without herbicides and since 5 years now, fully biodynamic. The future looks bright as there is more demand for the authentic wines without makeup!

