

Filipa Pato N.V. 3B Blanc de Blancs

WineWise Code	PFP-3BBNV
Country	Portugal
Region	Bairrada
Color	Sparkling
Alcohol by Volume	11.8
Acidity	5.5
Residual Sugar	2.2
Dosage	0
Years in Blend	2017
Bottling Date	12/2017
Disgorgement Date	9/2018
Annual cases produced	1000
Varieties	37% Cercial, 35% Bical, 28% Maria Gomes
Destemming	Whole Cluster
Fermentation vessel	Stainless Steel
Aging method	Stainless Steel 100%
Aging duration (months)	3 months
Filtered?	No
Fining agents	None
Yeast	Spontaneous
Lees Contact or Stirring	9 months
Malolactic	No
Added Sulfur	Yes, 34 mg/L
Soil Type(s)	Calcareous
Elevation (meters)	100
Vineyard Aspect	East
Vine age (years)	30
Vine Yields hl/ha	55
Farming practices	Sustainable
Vine Training Notes	Guyot
Grape Picking	Hand-harvested

WineWise Notes:

AT LAST! The white counterpart to Filipa's perennial best-selling rosé sparkler. It is every bit as delicious and sheerly drinkable. We expect it to be just as popular, too. Unfortunately, it is scarcer.

This daughter of legendary Bairrada producer Luis Pato began by producing wines in the larger appellation of Beiras (and the Dão). She purchased a small winery in Bairrada, which she has now significantly expanded (by digging downwards!). Joined now by her husband, renowned Belgian sommelier Willem Wouters, they have enthusiastically embraced the rigours of bio-dynamism. They have been steadily buying up new parcels of land, all within 10 km. of the home-base, some planted to old vines, others being replanted with massal selections. The estate is up to 15 hectares now, with a final goal of 22. As you can see, they constantly sell out.



Notes from the producer:

A traditional method with big identity and a well defined Atlantic character. The mousse is very steady and the delicate bubbles are equal and moderately generous. It has a fine nose which combines white blossom and peary aromas, subtle hints of aniseed and smoky flavors. The taste is vibrant with a nice harmony between lemony and salty (iode) flavors. It balances perfectly in the mouth with a certain buttery creaminess and a crispy, mineral finish. This is an elegant wine with freshness, strength, minerality and a mellow fruitiness.

It would be an excellent aperitif but also in combination with shellfish and seafood as natural as possible it would do the job!

