

Filipa Páto 2017 Post Quercus Baga [6/500]

WineWise Code	PFP-PQB17
Country	Portugal
Region	Bairrada
Color	Red
Alcohol by Volume	12.3
Acidity	5
Residual Sugar	2.2
Closure	Natural Cork
Annual cases produced	200
Varieties	100% Baga
Pumpover or Punchdown?	punchdown
Destemming	Partial
Fermentation vessel	Amphorae
Fermentation duration	6 weeks
Aging method	Amphorae
Aging duration (months)	10 months
Filtered?	Yes, About the filtration: the filtration is not sterile! Just to take the solids out
Fining agents	None
Yeast	Spontaneous
Lees Contact or Stirring	No
Malolactic	Yes
Added Sulfur	Yes, 35 mg/L
Soil Type(s)	Calcareous
Elevation (meters)	100
Vineyard Aspect	East
Vine age (years)	60
Vine Yields hl/ha	30
Farming practices	Bio-dynamic
Vine Training Notes	Guyot
Grape Picking	Hand-harvested

WineWise Notes:

The magic that Filipa wreaks on the recalcitrant Baga has to be seen to be believed. Inspired by burgundy, she tames the beast and offers us a wine of breathtaking perfume and improbably silky texture. A wonderful juxtaposition to the more rugged style of her friend Mário Sérgio at Quinta das Bageiras. This was made in amphora, whose transpirational qualities are of huge benefit to the grapes.

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 o



Notes from the producer:

This is an easy drinking Baga wine with a fruity/spicy character, in fact it is a "throwback in time wine". As we have a lot of clay in the bottom of the valleys and in Roman times the wines were made in Clay pots, we wanted to reinstate this old tradition. The big advantage -for us- is that this way of vinification helped us a lot to understand better a lot of small vineyards as we can do a lot of mini vinifications (500 l clay pots). This way we can harvest every plot apart and vinify apart. After this you can really feel the difference in energy and character of each vineyard. Afterwards we blend together the wines we think are more suitable to form a nice and balanced Baga wine. The micro-oxidation helps a lot to put the fruity character of Baga up and helps to soften down the tannins. This is a wine to drink a lot of!!!

