

Filipa Páto 2016 "Territorio Vivo" Baga (Bairrada) [6/750]

WineWise Code	PFP-TVB16
Country	Portugal
Region	Bairrada
Color	Red
Alcohol by Volume	12.1
Acidity	5.45
Residual Sugar	1.7
Closure	Natural Cork
Annual cases produced	300
Varieties	100% Baga
Pumpover or Punchdown?	punchdown in open fermenter (wooden lagar)
Destemming	Partial
Fermentation vessel	Oak Upright (Balseiro)
Fermentation duration	2 weeks
Aging method	Cask 100%
Aging duration (months)	12 months
Filtered?	No
Fining agents	None
Yeast	Spontaneous
Lees Contact or Stirring	No
Malolactic	Yes
Added Sulfur	Yes, 50 mg/L
Soil Type(s)	Calcareous
Elevation (meters)	100
Vineyard Aspect	East
Vine age (years)	60-80
Vine Yields hl/ha	40
Farming practices	Sustainable
Vine Training Notes	Guyot
Grape Picking	Hand-harvested

WineWise Notes:

Filipa has been methodically buying up small parcels of old-vine Baga (particularly) throughout Bairrada. This has enabled her to make a larger palate of wines, including this one, which is intended to showcase the nature of her incomparable region. Fermented in lagares, with 30-40% whole clusters, then aged in a combination of foudre, amphora and pipas, it is a forceful yet fine ambassador, nicely contrasted to the more delicate charms of the Post Quercus.

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 wine with a real "terroir driven" character, this is an expression of Baga in a more "purist" way. This is a wine full of charm. A floral nose dominated by violets under layered with the very typical tobacco and olive hints, a signature for a noble Baga. Other delicate notes can be detected, such as rose jam and wild strawberries. There's a good structure on the palate with refined tannins. The texture is silky with floral and fruity flavors finished with a slightly spicy touch, it lingers on for a long time.

A real pleasure to serve this wine at 16° after being decanted to aerate and show this wine at its best. With food it will match great with grilled red meats: beef and lamb. It would match nicely with small game, wild duck, pigeon, partridge, small deer and young wild boar. Dry cheeses like parmiggiano, Cantal, Cheshire.

