

Fílipa Páto 2017 Nossa Calcário (Bical) Bairrada

WineWise Code	PFP-NOC17
Country	Portugal
Region	Bairrada
Color	White
Alcohol by Volume	12.9
Acidity	4.8
Residual Sugar	3
Closure	Natural Cork
Annual cases produced	250
Varieties	100% Bical
Maceration Notes	6 hours
Destemming	Whole Cluster
Fermentation vessel	Oak
Fermentation duration	3 weeks
Aging method	Cask 100%
Aging duration (months)	9 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	9 months
Malolactic	Yes
Added Sulfur	Yes, 50 mg/L
Vineyard Name	Ois do Bairro valley
Soil Type(s)	Calcareous
Elevation (meters)	100
Vineyard Aspect	East
Vine age (years)	50
Vine Yields hl/ha	25
Farming practices	Bio-dynamic
Vine Training Notes	Guyot
Grape Picking	Hand-harvested

WineWise Notes:

Fílipa never fails to deliver an unlikely quotient of animation and sheer character in this, her “basic” white wine. We will sell our allocation fast, so jump on it while we have it!

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:

pear and white flowers, together with vegetal hints such as asparagus and artichoke with marine notes (iode). On the palate, the first impression is clear-cut and sharp. It shows a certain creaminess on the middle palate. The long aftertaste is slightly fruity and mineral. It becomes more honey scented when the wine ages. It works amazingly as a first wine in gastronomical menu's on oysters, crudo's, carpaccio of fish, ceviche, sushi, sashimi, shellfish, marinated fish,... and dry goat cheeses.

Our winery is situated in one of the best wine-growing locations in the Styria region of Austria. The geological nature of the soil, the many hours of sunshine and well-distributed rainfall are virtually ideal conditions for vinicultural purposes. However, the quality of the wine cannot be solely attributed to the favourable assistance of Mother Nature. Experience gathered over decades, the sustainability of thought and deed as well as uncompromisingly high quality standards are what turn a good harvest into a wine full of character. As such, our name Polz has stood for generations for a “terroir” that is cultivated almost exclusively by hand, thus enabling our produce to testify to our passionate commitment and loving attention to detail.