

# Filipa Páto 2019 Dinamico Baga (Bairrada)

WineWise Code	PFP-DNB19
Country	Portugal
Region	Beiras
Color	Red
Case Size	12x750
Closure	Natural Cork
Varieties	100% Baga
Farming Practices	Bio-dynamic

## 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.

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:

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.

