

Fílipa Páto 2017 FP Baga (Beiras)

WineWise Code	PFP-BAG17
Country	Portugal
Region	Bairrada
Color	Red
Alcohol by Volume	12.4
Acidity	4.8
Residual Sugar	2.2
Closure	Natural Cork
Annual cases produced	1200
Varieties	100% Baga
Maceration Notes	5 weeks maceration with soft extraction
Pumpover or Punchdown?	punchdown in the first week
Destemming	Whole Cluster
Fermentation vessel	Stainless Steel
Fermentation duration	10 days with wild yeast
Aging method	Stainless Steel 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	No
Malolactic	Yes
Added Sulfur	Yes, 34 mg/L
Soil Type(s)	Calcareous
Elevation (meters)	100
Vineyard Aspect	East
Vine age (years)	30

WineWise Notes:

Fílipa's "basic" Baga is a conscious effort to present the grape in a kinder, gentler fashion while capturing its singular aromatic and structural characteristics. She goes from strength to strength.

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:

This Baga is made with very soft extraction, very low sulfur and moderated alcohol. Respecting the purity of the variety with lighter tannins to appreciate this tannic grape variety at younger age.

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.

