

Filipa Páto N.V. 3B Metodo Tradicional Rosé (Metodo Tradicional)

About Filipa Páto:

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.

WineWise Notes:

Let Filipa describe this for us—"Raspberries and strawberries on the nose, the palate has the freshness and body of the Baga grape and the creaminess of Bical." She says, "I believe that Baga and Bical in Bairrada are like the Chardonnay and the Pinot in Champagne. They need each other to make a balance..." we will just add that the farming is organic, only indigenous yeasts are used, and there is very little RS....

WineWise Code	PFP-3BSNV
Country	Portugal
Region	Bairrada
Producer	Filipa Páto
Color	Sparkling
ABV	11.8
Acidity	5
Residual Sugar	3.6
Dosage	0
Years in Blend	2017
Bottling Date	11/2017
Disgorgement Date	8/2018
Annual cases produced	3000
Varieties	75% Baga, 25% Bical
Pumpover/Punchdown	No
Destemming	Whole Cluster
Fermentation vessel	Stainless Steel
Fermentation duration	3 weeks
Aging method	Stainless Steel 100%
Aging duration (months)	3 months
Filtered	No
Fining Agents	None
Yeast	Spontaneous
Lees Contact / Stirring	Yes
Malolactic	No
Added Sulfur?	Yes, 18 mg/L
Soil Type	Calcareous
Elevation (meters)	100
Vineyard Aspect	East
Vine Age (years)	40
Vine Yields hl/ha	60
Farming practices	Bio-Dynamic
Vine Training Notes	Guyot
Grape Picking	Hand-harvested



Notes from Filipa Páto:

Our "benchmark rosé" has a brilliant body with an intense pink color. The bubbles are fine and the mousse is persistent. The nose is wonderfully expressive with its aromas of red fruits (freshly crushed wild strawberries). On the palate it is well balanced with a velvety texture and an expressive taste. The flavors are reminiscent of fresh, crisp red fruits. Only a rosé traditional method can show this kind of palate: lively, fruity, fresh and elegant!

As an aperitif it can be enjoyed at any time of the day. We serve it in the region as a moderator, with the typical "Leitao" (suckling pig) to cut the fatty flavors of the dish. At home we served it some times with another typical dish "Caldeirada" (a kind of a Portuguese interpretation of Bouillabaisse).



WineWise

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