



96

2021 Filipa Pato & William
Wouters Nossa Missão

The 2021 Nossa Missão mentions Baga pre-phyloxera on the label, as it comes from a single-vineyard Baga from vines believed to be 160 years old (planted in 1864!) on stony limestone soils. The vineyard was abandoned when they took over from the previous owner, who was very sad to not be able to work it, because it was planted by his great grandfather. They cleaned the soils, did a short pruning and brought it back to life. The grapes fermented with part of full clusters with indigenous yeasts, and there were punch-downs for three weeks. It aged for 18 months in a traditional "pipa" oak cask. It has a moderate 12.4% alcohol and a pH of 3.4 and seems to be the essence of Baga, extracting the DNA from the ancient vines through the juice from the grapes, showcasing the rustic character of the grape, with abundant tannins and acidity à la Barolo (old-style Barolo, that is). It's classical and earthy, with concentration and balance to develop for decades. It's a wine from the past. There's no rush to pull the cork. Only 671 bottles and 50 magnums produced. It was bottled in April 2023. There's no 2022 of this wine, but it will come back in 2023 and 2024.

- Mark Squires (Dec 12, 2024)

Copyright 2024, The Wine Advocate, Inc. - Reprinted with permission



95

2023 Filipa Pato & William
Wouters Nossa Calcário
Bical

The super austere and mineral white 2023 Nossa Calcário Bical was produced with grapes from the village of Ôis do Barro, a classical zone for whites in Bairrada, where they are located. It fermented in 500- and 600-liter barrels and a 2,000-liter oak vat with indigenous yeasts and was put through full malolactic too, then kept for 10 months with the fine lees, which were not stirred. This is not about the fruit but about the soil. It has the profile of an austere white from Bairrada that I love so much, with a medium-bodied palate, purity and precision, balanced, with pungent flavors. 2023 saw a good crop, and it combined quantity and quality. This wine has 12.3% alcohol and notable freshness, denoted by a pH of 3.2. 10,266 bottles and 400 magnums were produced. It was bottled in June 2024.

- Luis Gutiérrez (Dec 12, 2024)

Copyright 2024, The Wine Advocate, Inc. - Reprinted with permission



94

2022 Filipa Pato & William
Wouters Nossa Calcário
Baga

The red 2022 Nossa Calcário Baga was produced with grapes from three plots of old vines (100 to 140 years old!) on Jurassic limestone soils with clay and marl only 15 kilometers from the ocean. The partly destemmed grapes fermented in open oak lagares with some pigéage, and the wine matured in 500- and 600-liter oak barrels and a 1,500-liter oak vat. In the warmer 2022 vintage, this reached 12.1% alcohol and kept a pH of 3.45. It's quite light and fresh, because they had (quite a lot of) rain during the harvest quite early, and they had to harvest quite early to avoid the rot that appears soon after the rain; so, this is more aromatic and lighter. This feels young and a little closed, with some earthiness and the imprint from the very warm and dry year that seems to have imparted a little more rusticity to the wine. But it combines a more elegant and floral profile with that earthiness. It has abundant, fine-grained tannins and good acidity. It should benefit from some more time in bottle. 4,590 bottles and 118 magnums produced. It was bottled in April 2024.

- Luis Gutiérrez (Dec 12, 2024)

Copyright 2024, The Wine Advocate, Inc. - Reprinted with permission



93

2022 Filipa Pato & William Wouters Flos Castanea

The new white 2022 Flos Castanea is inspired by the Quinta da Palmirinha, using chestnut flowers instead of sulfur, hence the name. It was produced with Bical grapes from 40-year-old vines in the village of Óis do Barro (the same as the Nossa Calcário). It fermented destemmed but with the skins in an open lagar for two weeks, pressed and matured in 500-liter oak barrels and in an amphorae for one year. It has a slightly darker amber color and a nose marked by the process; the skin contact tends to deliver wines with a profile of yellow fruit and fine tannins. It's a bit wild in a "natural" way; it has floral notes mixed with the classic pear aromas of the variety and the rocky austerity of the Bairrada whites from the limestone soils, and it has a tender palate with 12.3% alcohol and notable acidity and freshness, with a pH of 3.2 and a volatile touch. 1,155 bottles produced. It was bottled in October 2023.

- Luis Gutiérrez (Dec 12, 2024)

Copyright 2024, The Wine Advocate, Inc. - Reprinted with permission



92

2023 Filipa Pato & William Wouters Post-Quercus Baga

The 2023 Post-Quercus Baga, which carries the usual mentions of "Authentic Wines, Without Makeup" and "Organic and Biodynamic Certified Estate." It fermented in 500-liter clay amphorae, with more micro-oxygenation, and it's ready to drink earlier. This is all about purity and delicacy, and it's floral and clean, with an elegant profile. It's a light red at 11.4% alcohol, medium-bodied and silky. They suggest serving it slightly chilled, at 12 to 14 degrees Celsius. It's approachable and easy to drink. Pure Baga. It's the only red grape they work with. 4,986 bottles produced. It was bottled unoaked in May 2024.

- Luis Gutiérrez (Dec 12, 2024)

Copyright 2024, The Wine Advocate, Inc. - Reprinted with permission



92

2020 Filipa Pato & William Wouters Espírito de Baga

The fortified red 2020 Espírito de Baga was produced with grapes from old vines (80 years) fermented in oak lagares, where the grapes were foot trodden, and it was fortified with Baga brandy and aged in oak barrels ("pipas") in a style similar to a Vintage Port (it's produced with a little bit of help from Dirk Niepoort...). It has 18.5% alcohol and 113 grams of sugar while keeping a pH of 3.3. It has a rustic profile, earthy and dusty, with some notes of ripe dark fruit and carob beans and a meaty touch. It's distantly reminiscent of a young Port. It has a medium to full-bodied palate with fine tannins and good balance between alcohol, acidity and tannins. It should develop nicely in bottle. This shows the versatility of Baga: sparkling wines, rosé, different styles of reds and even a fortified with Baga brandy! 2,486 half bottles and 21 magnums produced. It was bottled in February 2024.

- Luis Gutiérrez (Dec 12, 2024)

Copyright 2024, The Wine Advocate, Inc. - Reprinted with permission