

Vinhos Autênticos
Authentic Wines



Sem Maquilhagem
Without Make-up

Filipa Pato & William Wouters

Product: Sparkling Wine 3B Blanc de Blancs

Vintage: N.V.

Grape(s): Bical (88%), Maria Gomes (10%) and Cercial (2%)

Matured in oak, months:	No	Matured in bottle, prior to release:	9 months on the lees	Alcohol content % vol.:	12	Organic / Bio Certification:	Under conversion
						Biodynamic Certification:	Under conversion
Tot. acid content g/l (tartaric acid):	5.1	Tot. sugar content g/l:	0-2	Fining agent:	No	Contains sulphites:	Yes

Production, Vinification technics:

The grapes are harvested by hand and pressed very gently. After fermentation in tank with wild yeast, we make a second fermentation in bottle - classical method.

Origin and classification:

Vinho de Mesa, white sparkling wine extra brut from Óis do Bairro, Portugal. A very old region of glowing valleys, since centuries known for the production of wines of excellent quality of Cercial, Bical and Maria Gomes. The rural scenery is dominated by the Caramulo mountain.

Soil/Climate, etc.:

Chalky clay midslopes from the Jurassic Inferior with eastern orientation to the sun and a very intense Atlantic influence.

Winemaker's Notes:

The grapes for the sparkling wines are harvested from different locations. The harvest starts already in August to maintain the fresh and fruity character of the grapes. This way we always have the natural acidity which we love. The first fermentation starts with the natural yeast of the grapes. There is no dosage done, so the wine remains dry.

Colour:

A clear yellow straw colour with fine bubbles.

Bouquet:

Very mineral nose with a certain smokiness due to the limestone soil. It has a distinguished fruity touch of pears (typical Bical) and fennel. After some time in the glass, it even reveals thyme and honey.

Taste:

The mouth is refined, creamy, relatively smooth and has a present minerality. The middle palate is fruitdriven and the aftertaste is dry and refreshing.

Gastronomic Accompaniments:

It makes a great companion to a chat with friends even without a meal. It works very well with naturally cooked seafood, poultry, salads and hard cheeses (Comté, Emmental, Gruyère, Parmesan, Queijo da Ilha de São Jorge).

Recommended further maturing (by the consumer, months):

0-3 years

Press notes:

● 02/2021 ● Wine & Spirits ● Year's Best Northern Portugal

Filipa Pato Bairrada ● 3B Brut Nature Blanc de Blancs (Best Buy) ● 90/100

● 23/02/2018 ● Jamie Goodie – Wineanorak - A Lovely meal at DOP Porto with some nice wines

Filipa Pato ● 3B Blanc de Blancs NV Bairrada, Portugal ● 90/100

● 31/08/2016 – Mark Squires – Robert Parker – Wine Advocate

NV Filipa Pato ● 3B Blanc de Blancs Brut Nature ● 88/100