

*Vinhos Autênticos*  
*Authentic Wines*



*Sem Maquilhagem*  
*Without Make-up*

*Filipa Pato & William Wouters*

**Product: White Wine D.N.M.C. Bical & Arinto**

**Vintage: 2023**

<b>Grape(s):</b>	Bical (80%), Arinto (20%)						
<b>Matured in oak, months:</b>	10% in oak 500-600 l pipas	<b>Matured in bottle, prior to release:</b>	2 months	<b>Alcohol content % vol.:</b>	11.5	<b>Organic / Bio Certification:</b>	Under conversion
						<b>Biodynamic Certification:</b>	Under conversion
<b>Tot. acid content g/l (tartaric acid):</b>	4.75	<b>Tot. sugar content g/l:</b>	1.6	<b>Fining agent:</b>	No	<b>Contains sulphites:</b>	Yes

**Production, Vinification technics:**

The grapes are handpicked from different vineyards. Whole bunches were pressed and fermented with indigenous yeast in a temperature-controlled tank.

10% is fermented in casks of French oak (500-600 l pipas).

**Origin and classification:**

Bairrada DOC from Portugal.

**Soil/Climate, etc.:**

Chalky clay midslopes from the Jurassic Inferior with eastern orientation to the sun and a very intense Atlantic influence (we are only 15 km from the ocean).

**Winemaker's Notes:**

Bical is harvested in the beginning of September, the Arinto on the other hand, matures later and is harvested 2-3 weeks later. Vinification happens separately. The wine matures on the lees without batonnage. The wines stabilize naturally during the cold winter. The final blend is made in early springtime when the wine is stable.

Serve the wine at 8-10 °C in fine glassware.

**Colour:**

Brilliant yellow straw colour with greenish rim, good viscosity.

**Bouquet:**

The nose reminds pear (typical for the Bical grape) with some hints of iode and a certain spiciness (thyme and rosemary).

**Taste:**

The mouth is refined, creamy, relatively smooth and has present minerality, a kind of saltiness due to the typical Atlantic climate. The middle palate is fruit-driven and the aftertaste is dry and refreshing with a lingering acidity.

**Gastronomic Accompaniments:**

Great with fresh goat and sheep cheeses (Requeijão), raw and marinated fish and shellfish, grilled poultry, smoked quail, Mediterranean cuisine and salads with fresh vinaigrettes with yuzu or lemon from the garden.

**Recommended further maturing (by the consumer):**

3-5 years

**Press notes:**

- 13/09/2024 ● Jancis Robinson – Tara Q Thomas ● Wines of the Week  
*2023 Filipa Pato & William Wouters ● DNMC Bical Arinto 2023 Bairrada*
- 16/03/2023 ● Huon Hooke ● The Real Review – New and Noteworthy  
*2021 Filipa Pato ● Dinâmica Bical ● 91/100*
- 29/01/2021 ● Mark Squires – Robert Parker ● Wine Advocate  
*2019 Filipa Pato ● Dinâmica Bical ● 89/100*
- 30/12/2019 ● Mark Squires – Robert Parker ● Wine Advocate  
*2018 Filipa Pato ● FP Branco ● 87/100*
- 05/02/2018 ● Sarah Ahmed ● Decanter Magazine  
*Filipa Pato ● FP Bical & Arinto 2016 ● 92/100*
- 03/09/2017 ● Jamie Goode ● Wine Anorak – Filipa Pato & William Wouters: Groundbreaking wines from Bairrada, Portugal  
*2016 Filipa Pato ● FP Bical & Arinto ● 91/100*
- 28/08/2015 ● Mark Squires – Robert Parker ● Wine Advocate  
*2014 Filipa Pato ● FP Branco ● 88/100*
- 21/04/2014 ● Tim Atkin  
*2013 Filipa Pato ● FP Branco ● 92/100*
- 03/2013 ● Olly Smith's 50 Great Portuguese Wines
- 02/08/2013 ● Sarah Ahmed ● The Wine Detective - August Wines of the Month  
*2012 Filipa Pato ● FP Branco 2012 (VR Beira Atlântico)*
- 22/04/2013 ● Sarah Ahmed ● The Wine Detective - Olly Smith's 50 Great Portuguese Wines 2013  
*2012 Filipa Pato ● FP 2012*
- 12/06/2012 ● Julia Harding Master of Wine ● Top of 50 Portuguese Wines, 2012  
*2011 Filipa Pato ● FP 2011*
- 22/12/2008 ● Mark Squires – Robert Parker ● Wine Advocate  
*2007 Filipa Pato ● Arinto / Bical ● 87/100*
- 19/08/2008 ● Wine of the Week" in Jancis Robinson web site  
*2007 Filipa Pato ● Ensaio FP 2007*
- 2007 ● Simon Woods ● Portugal 50 great Wines  
*2006 Filipa Pato ● FP Bical & Arinto*