

*Vinhos Autênticos*  
*Authentic Wines*



*Sem Maquilhagem*  
*Without Make-up*

*Filipa Pato & William Wouters*

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

**Vintage: 2021**

<b>Grape(s):</b>	Bical (80%), Arinto (20%)						
<b>Matured in oak, months:</b>	10% in oak 500 – 600l pipas	<b>Matured in bottle, prior to release, months:</b>	2 months	<b>Alcohol Content % vol.:</b>	11.50%	<b>Organic / Bio Certification:</b>	Under conversion
						<b>Biodynamic Certification</b>	Under conversion
<b>Tot. acid content g/l (tartaric acid):</b>	6,43g/L	<b>Residual Sugar g/l:</b>	0.7g/l	<b>Fining agent:</b>	No	<b>Contains sulphites:</b>	Yes.

**Production, Vinification technics:**

The grapes are handpicked from different vineyards. Whole bunches pressed, fermented with indigenous yeast in 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.

**Colour:**

Brilliant straw yellow colour with greenish rim, good viscosity.

**Bouquet:**

The nose reminds pear (typical for the Bical grape) with some hints of iodine 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 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 (Queijo), 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, months):**

3 – 5 years

**Press Notes:**

● 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 ● Top of 50 Portuguese Wines, 2012" - Julia Harding Master of Wine  
2011 Filipa Pato • FP 2011

● 22/12/2008 ● Mark Squires – Robert Parker – Wine Advocate  
2007 Filipa Pato • Arinto / Bical ● 87/100

● 19/08/2010 ● 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