

Vinhos Autênticos
Authentic Wines



Sem Maquilhagem
Without Makeup

Filipa Pato & William Wouters

Product: Nossa Calcário Bical

Vintage: 2018

Grape(s):	100	%	Bical		%
		%			%
		%			%

Matured in oak, months:	8 months in 100% in oak 500 – 600l pipas	Matured in bottle, Prior to release, Months:	2 months	Alcohol content % vol.:	12
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Tot. acid content g/l (tartaric acid):	5,0	Tot. sugar content g/l:	< 1.5	Organic/bio certification:	No, under conversion	Fining agent:	No	Contains sulphites:	Yes
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Production, Vinification technics: The grapes are handpicked from one vineyard in Ois do Bairro. Long pressing of full bunches. The juice is free runned to the casks. Fermentation with the wild yeast in an old traditional cellar with a natural constant temperature under 20°. No batonnage is done to keep the freshness.

Origin and classification: Bairrada DOC from Portugal. In fact this wine comes from one vineyard in Ois do Bairro and we dream of having our DOC one day...

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). The vines are average 40 years old.

Winemaker's Notes: The valley of Ois do Bairro is known for centuries for the quality of its white wines. In fact the wines coming from this valley where the first whites to be exported to the ex-colonies (Brazil, Angola, ...)

Colour: Brillant intense yellow straw colour with greenish rim, good viscosity.

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

Taste:

The mouth is refined, creamy, relatively smooth and has present minerality, a kind of saltiness due to typical Atlantic climate. The wine is very broad in the mouth with an almost crunchy, nutty texture. The finish is voluptuous with very precise notes of preserved and ripe fruit.

Gastronomic Accompaniments:

A real foodwine which will accompany a wide range of dishes. Just think about noble fish (seabass, turbot, brill, dover sole), lobster, king crab. All prepared as natural as possible (steamed, poached, grilled). Braised sweetbread, poached poultry and veal and pork fillet will do the job. A nice creamy cheese (Brie, Camembert, Serra da Estrela) can be a nice option too.

Recommended further maturing (by the consumer, months):

3 – 10 years

Press Notes:

- https://thewinedetective.co.uk/blog/encontro-com-vinhos-e-sabores-2018-10-most-impressive-portuguese-wines#.W-P_xPFrdIE.facebook

- <http://www.grapelive.com/?p=13384>

- Mark Squires, Robert Parker: Nossa Calcário 2010 - 89 points;

- Mark Squires, Robert Parker: Nossa Calcário 2011 - 90 points;

- Mark Squires, Robert Parker: Nossa Calcário 2013 - 91 points

- Mark Squires, Robert Parker: Nossa Calcário 2014 - 91 points

- Mark Squires, Robert Parker: Nossa Calcário 2015 - 93 points

- Jamie Goode

<http://www.wineanorak.com/wineblog/portugal/filipa-pato-and-william-wouters-groundbreaking-wines-from-bairrada-portugal>

Nossa Branco 2016 – 95 pontos

Nossa Branco 2011 – 94 pontos

Nossa Branco 2008 – 93 pontos

-Nossa Calcário 2007 - Top 5 of white wines portugueses - www.jancisrobison.com

- Julia Harding: 17,5 points - Nossa Calcário 2012 (Jancis Robison website, 2014)