

Vinhos Autênticos
Authentic Wines



Sem Maquilhagem
Without Makeup

Filipa Pato William Wouters

Product: D.n.m.c. Baga							Vintage: 2022
Grape(s):	Baga (100%)						
Matured in oak, months:	No	Matured in bottle, prior to release:	2 months	Alcohol content % vol.:	12	Organic / Bio Certification:	Under conversion
						Biodynamic Certification:	Under conversion
Tot. acid content g/l (tartaric acid):	5.24	Tot. sugar content g/l:	0.4	Fining agent:	No	Contains sulphites:	Yes
Production, Vinification technics: The grapes are handpicked from different vineyards in Bairrada. The vineyards are fully controlled by us. Fully destemmed, fermented in tanks with very little extraction and long maceration on the skins.							
Origin and classification: Bairrada DOC from Portugal.							
Soil/Climate, etc.: Limestone 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). Mainly young vineyards from the massale selection taken from the old centenary vineyards of Baga.							
Winemaker's Notes: Our "D.N.M.C." philosophy is that Baga from different locations gives a more complex wine. Each location has its own expression of Baga. This for us is a real terroir-driven wine and a nice example of Baga with a fruity character and soft tannins. Every plot is vinified apart and at the end, we assemble all of them into one balanced unique "cuvée", "Dinamica" – D.N.M.C.							
Colour: It shows a deeper, brilliant cherry colour with a well-present viscosity.							
Bouquet: Distinguished elegant fruit-driven nose with a typical strawberry and damson plum touch, often with nuances of licorice, slightly spicy (black pepper, laurel, thyme, rosemary, ...)							
Taste: On the palate, fruity with a nice beautiful structure and an almost velvety texture with a very fresh and inviting aftertaste.							
Gastronomic Accompaniments: A real crowd-pleaser, this wine combines excellently with a nice platter of charcuterie, a nice crunchy vegetable salad, grilled fish, grilled white meats and poultry and dry cheeses (Queijo Sao Jorge, Edam, Mimolette). Serve it at 14-16°C and preferably aerated before serving. Baga tends to be slightly reductive when it has not been aged in oak...							

Recommended further maturing (by the consumer, months):

2-7 years.

Press notes:

● **14/09/2023** ● The New York Times by Eric Asimov ● 20 Wines Under \$20: Bottles for All Seasons

Filipa Pato & William Wouters ● 2022 Bairrada Dinâmica Baga Tinto

● **24/05/2021** ● ADEGA – Best buy: D.N.M.C. Baga 2019

Filipa Pato & William Wouters ● 2019 DNMC Baga Bairrada ● AD 93 Points

● **30/04/2021** ● Julia Harding MW – Jancis Jancis Robinson ● Wines of the Week

Filipa Pato & William Wouters ● 2019 DNMC Baga Bairrada

● **18/03/2021** ● Elin McCoy ● Bloomberg - Bottles of Wine Under \$25 That Taste as if They Cost Twice That

2019 Filipa Pato ● Tinto Dinamica (\$18)

● **02/04/2020** ● Tony Cenicola ● New York Times – 15 Wines Under \$15: Inexpensive Bottles for Stay-at-Home Drinking

Filipa Pato & William Wouters ● Bairrada Dinâmica, D.N.M.C. Baga 2018