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2023 Filipa Pato & William
Wouters Nossa Calcário
Bical

The super austere and mineral white 2023 Nossa Calcário Bical was produced with grapes from the village of Óis do Barro, a classical zone for whites in Bairrada, where they are located. It fermented in 500- and 600-liter barrels and a 2,000-liter oak vat with indigenous yeasts and was put through full malolactic fermentation, then kept for 10 months with the fine lees, which were not stirred. This is not about the fruit but about the soil. It has the profile of an austere white from Bairrada that I love so much, with a medium-bodied palate, purity and precision, balanced, with pungent flavors. 2023 saw a good crop, and it combined quantity and quality. This wine has 12.3% alcohol and notable freshness, denoted by a pH of 3.2. 10,266 bottles and 400 magnums were produced. It was bottled in June 2024.

- Luis Gutiérrez (November,
2024)