



2011 Filipa Pato Nossa Calcario

Rating	Release Price	Drink Date	Producer: Filipa Pato
93	\$65	2017 - 2035	From: Portugal , Beiras , Bairrada
Reviewed by	Issue Date	Source	Color: Red
Mark Squires	28th Aug 2014	214, The Wine Advocate	Type: Table

The 2011 Nossa Calcario red is seen here in a preview look and it is just super. It was 50% fermented in oak lagares for 2 weeks and 50% fermented and matured in oak vats for 6 weeks on the skins. The two lots were then blended and aged 18 months in used, 500-liter French oak casks. It is predominantly Baga (90%), plus other indigenous grape varieties like Bastardo, Bical, Maria Gomes and Cerceal, sourced from various old Bairrada vineyards, e.g., Ois do Bairro, Paredes do Bairro and Ourenta. It comes in at just 13% alcohol. Filipa Pato told me the oak fermentation process is intended to soften the tannins. This does seem beautifully balanced and surprisingly approachable. That said, it is still a relatively big, powerhouse red in its youth, featuring gloriously fresh fruit, a crisp finish and a concentrated mid-palate (relative to Baga, its dominant grape, and Bairrada, of course). If is not unapproachable now, it is certainly not ready. It could use an extra year or three in the bottle to continue evolving. It may not hit peak until around 2020. It will develop far more complexity and smoothness with extra cellaring. It could be the best red I've yet seen here. Drink 2017-2035. Importers: Ole Imports, d.b.a. Obrigado Vinhos Portugal, New Rochelle, N. Y.; tel. (917) 273-7854; Wine Wise, Oakland, CA; tel. (510) 848-6879; Oz Wines, Haverhill, MA; tel. (978) 373-9463

Type: Table

Sweetness: Dry

Type: Table

Variety: Proprietary Blend