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2022 Filipa Pato & William
Wouters Nossa Calcário
Baga

The red 2022 Nossa Calcário Baga was produced with grapes from three plots of old vines (100 to 140 years old!) on Jurassic limestone soils with clay and marl only 15 kilometers from the ocean. The partly destemmed grapes fermented in open oak lagares with some pigéage, and the wine matured in 500- and 600-liter oak barrels and a 1,500-liter oak vat. In the warmer 2022 vintage, this reached 12.1% alcohol and kept a pH of 3.45. It's quite light and fresh, because they had (quite a lot of) rain during the harvest quite early, and they had to harvest quite early to avoid the rot that appears soon after the rain; so, this is more aromatic and lighter. This feels young and a little closed, with some earthiness and the imprint from the very warm and dry year that seems to have imparted a little more rusticity to the wine. But it combines a more elegant and floral profile with that earthiness. It has abundant, fine-grained tannins and good acidity. It should benefit from some more time in bottle. 4,590 bottles and 118 magnums produced. It

was bottled in April 2024.

- **Luis Gutiérrez (November, 2024)**

