

## 2010 Filipa Pato Espirito de Baga

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Filipa Pato
90	NA	2014 - 2025	<b>From:</b> Portugal
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> Red
Mark Squires	27th Dec 2012	204, The Wine Advocate	<b>Type:</b> Sweet

The 2010 ESPIRITO DE BAGA is, says Filipa Pato, “a fortified wine from Baga. We used the smallest berries from our best locations ... crushed in open lagars by feet, in order to have a very gentle but intense extraction. To stop the fermentation we use an aguardente from Baga, in honour of a forgotten local tradition.” With a notable hit of power on the end, this is nonetheless easily accessible, with sweet fruit and soft texture. Make no mistake, though, this has plenty of power and a port style, with some alcohol showing on the finish. While sugar and alcohol have a tendency to submerge other things, there is a crisp and earthy air to this that makes it quite interesting. This should age decently and be a quite tasty all the while. In terms of drinking windows for this first vintage, Pato indicated to me that while this has a nod to Bairrada tradition, it is also more extracted and she thinks that it can last 20 years. I was being just a bit more conservative than that, but it is a pretty good guideline. Note: This will be released in the winter. This wine was seen without a label, but I was told the name had been approved. It already went through one name change—Filipa originally wanted it to be amusingly called “Saga de Baga.” Drink 2014-2025. Filipa is her father’s daughter, which means there is a lot of tradition here as well as creativity. From Bical to fortified Baga, this is a diversified and intriguing lineup. Importers: IPO Wines, New York, N.Y.; tel: (212) 243-9463; Wine Wise, Oakland, CA; tel: (510) 848-6879; Oz Wines, Haverhill, MA; tel: (978) 373-9463

**Sweetness:** Sweet

**Type:** Sweet

**Variety:** Baga