

Vinhos Autênticos
Authentic Wines



Sem Maquilhagem
Without Make-up

Filipa Pato & William Wouters

Product: Fortified Wine Espírito de Baga

Vintage: 2017

| | | | | | | | |
|---|-----------|---|----------|--------------------------------|----|---|------------------|
| Grape(s): | 100% Baga | | | | | | |
| Matured in oak, months: | 24 | Matured in bottle, prior to release: | 2 months | Alcohol content % vol.: | 18 | Organic / Bio Certification: | Under conversion |
| | | | | | | Biodynamic Certification: | Under conversion |
| Tot. acid content g/l (tartaric acid): | 5.32 | Tot. sugar content g/l: | 108 | Fining agent: | No | Contains sulphites SO₂ mg/l : | Yes 38 |

Production, Vinification technics:

Once picked, the grapes are piled into a wide wooden "lagar", introduced in Roman times. We crush the grapes by feet. The human foot exerts just the right pressure on the grapes: enough to extract colour and tannins, but not enough to break the bitter pits. When we have the alcohol level we want to achieve, the wine is run off the skins. We fortify with our illustrious brandy of Baga, which stops the fermentation and leaves the residual sweetness in the wine. After aging for two years in authentic old barrels, called pipas, The Espirito, or Spirit, as you know why, is bottled straight from the barrel.

Origin and classification:

Bairrada DOC from Portugal.

Soil/Climate, etc.:

Chalky clay 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). For this wine, the grapes come from different small plots of very old vineyards (80 years old), which we just took over and are converting into our practices.

Winemaker's Notes:

The saga starts centuries ago. After years of quarrels between the French and the English, the latter needed to find an alternative to French Wines, so they found them in Portugal. To make sure the wine didn't deteriorate during the journey to Britain, they treated it with a hefty dose of brandy. Looking back at our ancestors in Bairrada, and being proud of the pure richness of Baga grape, we use brandy of Baga wine.

Colour:

The colour is deep cherry red with an intense viscosity.

Bouquet:

The bouquet has a delicious blend of blackberry, blackcurrant, cherry and damson fruits, hints of tobacco, spice and pepper.

Taste:

In the mouth, the wine is generous with an intense structure and richness in harmony with the fine and noble tannins. It is neither too rough nor too heavy, the body has an extremely silky texture and the acidity brings energy and liveliness. The aftertaste is a pure delight.

Gastronomic Accompaniments:

It will be a great match with all hard cheeses, blue cheeses and desserts with red fruits and dark noble chocolates.

Recommended further maturing (by the consumer):

3-25 years.

Press notes:

● 03/09/2017 ● Jamie Goode ● Wine Anorak – Filipa Pato & William Wouters: Groundbreaking wines from Bairrada, Portugal
2013 Filipa Pato & William Wouters ● Espírito de Baga ● 94/100

● 06/01/2014 ● Sarah Ahmed ● The Wine Detective - My 2013 Top Twelve Fortified Wines of the Year
Filipa Pato ● Espírito de Baga Uma Saga

● 02/12/2013 ● Sarah Ahmed ● The Wine Detective - December Wines of the Month
Filipa Pato ● Espírito de Baga Uma Saga (Beiras)

● 27/12/2010 ● Mark Squires - Robert Parker ● Wine Advocate
2010 Filipa Pato ● Espirito de Baga ● 90/100