

Vinhos Autênticos
Authentic Wines



Sem Maquilhagem
Without Make-up

Filipa Pato & *William Wouters*

Product: Fortified Wine Espírito de Baga

Vintage: 2020

Grape(s):

100% Baga

Matured in oak, months:

24

Matured in bottle, prior to release:

2 months

Alcohol content % vol.:

18.5

Organic / Bio Certification:

Under conversion

Biodynamic Certification:

Under conversion

Tot. acid content g/l (tartaric acid):

6.23

Tot. sugar content g/l:

113

Fining agent:

No

Contains sulphites:

Yes

Production, Vinification technics:

Once picked, the Baga grapes are stacked in a wide wooden "lagar", introduced in Roman times. We crush the grapes with our feet. The human foot exerts just the right pressure on the grapes: enough to extract colour and tannin, but not enough to break the bitter pips. When we have the required density, we run the wine off the skins. We fortify with our illustrious brandy of Baga wine, which stops the fermentation and leaves the residual sweetness in the wine. The Espírito is bottled after two years of aging in old barrels called Pipas.

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 begins 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 it in Portugal. To make sure the wine would not spoil 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 sheer richness of the Baga grape, we use brandy from Baga wine.

Enjoy it decanted and at 10-12 C and let the spirit of Baga sweep over you again and again... We seal our bottles with beeswax to keep our spirit sweetly captured. Our most sincere thanks to Dirk Niepoort for getting our Espírito alive in the bottle. This saga will continue!

Colour:

The colour is deep cherry red with an intense viscosity.

Bouquet:

It will soften into a delicious, slightly sweet and perfumed wine with the most delicious blend of blackberries, blackcurrants, cherries and plums, tobacco, spices and black 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 and the body has an extremely silky texture and the acidity brings energy and liveliness. The aftertaste is a pure delight.

Gastronomic Accompaniments:

It goes excellently with all hard cheeses, blue cheeses and desserts with red fruit and dark noble chocolate.

Recommended further maturing (by the consumer):

In bottle, it can age for 15 years or more.

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

- 18/08/2016 ● Jancis Robinson ● Julia Harding Master of Wine (<https://www.jancisrobinson.com/tastings/59463>)
2010 Filipa Pato & William Wouters ● Espírito de Baga ● 17,5/20

- 18/08/2016 ● Jancis Robinson ● Julia Harding Master of Wine (<https://www.jancisrobinson.com/tasting-notes/filipa-pato-espírito-de-baga-2013-bairrada-0>)
2013 Filipa Pato & William Wouters ● Espírito de Baga ● 17,5/20

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

- 05/05/2013 ● Vinum-Magazin für Weinkultur
2010 Filipa Pato & William Wouters ● Espírito de Baga ● 17/20

- 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 ● Espírito de Baga ● 90/100