

2020 Filipa Pato & William  
Wouters Espírito de Baga

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The fortified red 2020 Espírito de Baga was produced with grapes from old vines (80 years) fermented in oak lagares, where the grapes were foot trodden, and it was fortified with Baga brandy and aged in oak barrels ("pipas") in a style similar to a Vintage Port (it's produced with a little bit of help from Dirk Niepoort...). It has 18.5% alcohol and 113 grams of sugar while keeping a pH of 3.3. It has a rustic profile, earthy and dusty, with some notes of ripe dark fruit and carob beans and a meaty touch. It's distantly reminiscent of a young Port. It has a medium to full-bodied palate with fine tannins and good balance between alcohol, acidity and tannins. It should develop nicely in bottle. This shows the versatility of Baga: sparkling wines, rosé, different styles of reds and even a fortified with Baga brandy! 2,486 half bottles and 21 magnums produced. It was bottled in February 2024.

- **Luis Gutiérrez (November, 2024)**