

*Vinhos Autênticos*  
*Authentic Wines*



*Sem Maquilhagem*  
*Without Make-up*

*Filipa Pato & William Wouters*

<b>Product: Post Quer..s Baga</b>							<b>Vintage: 2022</b>
<b>Grape(s):</b>	100% Baga						
<b>Matured in oak, months:</b>	No	<b>Matured in bottle, prior to release:</b>	2 months	<b>Alcohol content % vol.:</b>	11.5	<b>Organic / Bio Certification:</b>	Certified Bio by Ecocert
						<b>Biodynamic Certification:</b>	Biodynamic by Demeter
<b>Tot. acid content g/l (tartaric acid):</b>	5.1	<b>Tot. sugar content g/l:</b>	< 1.5	<b>Fining agent:</b>	No	<b>Contains sulphites:</b>	Yes
<b>Production, Vinification technics:</b> The grapes are handpicked from different vineyards in Bairrada. Partly destemmed, fermented in amphorae (400–600 l) with very little extraction and long maceration on the skins. After the fermentation, the wine is aged in amphorae for 6 months.							
<b>Origin and classification:</b> Vinho de Mesa from Óis do Bairro, Portugal. A very old region of glowing valleys, since centuries known for the production of wines of excellent quality of Baga. The rural scenery is dominated by the Caramulo mountain.							
<b>Soil/Climate, etc.:</b> 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).							
<b>Winemaker's Notes:</b> We are inspired by the Romans, who left their legacy in the region (clay jars). Part of the soil of Bairrada (Barro=clay) is clay. We wanted to recreate this old tradition. The micro-oxygenation through the clay of the amphorae helps to soften down the tannins of the Baga and explore even more the pureness of Baga.							
<b>Colour:</b> Brilliant cherry red colour with a present viscosity.							
<b>Bouquet:</b> The nose is straight forward, almost purely fruit driven. It reminds small red stonefruit with a hint of black pepper.							
<b>Taste:</b> The taste is delicate and elegant, very juicy, attractive, and it has a lingering and teasing aftertaste.							
<b>Gastronomic Accompaniments:</b> A pure "vin de plaisir" will accompany very nicely grilled fish and seafood and simple quality meat dishes with fresh and crunchy vegetables to accent the pureness of the wine. This Baga is also a good contender for creamy cheeses.							

**Recommended further maturing (by the consumer, months):**

2-5 years.

**Press notes:**

- 31/05/2021 ● The Wine Spectator  
*2018 Filipa Pato ● Post Quercus Baga ● 91/100*
- 20/01/2021 ● Mark Squires – Robert Parker - Wine Advocate  
*2018 Filipa Pato ● Post Quercus Baga ● 89/100*
- 30/12/2019 ● Mark Squires – Robert Parker - Wine Advocate  
*2017 Filipa Pato ● Post Quercus Baga ● 90/100*
- 02/2019 ● Wines & Spirits  
*2017 Filipa Pato ● Post Quercus Baga*
- 15/10/2017 ● Sarah Ahmed ● Decanter Magazine  
*2015 Filipa Pato ● Post Quercus Baga ● 90/100*
- 03/09/2017 ● Jamie Goode – Wine Anorak ● Filipa Pato & William Wouters: Groundbreaking wines from Bairrada, Portugal  
*2015 Filipa Pato & William Wouters ● Post Quercus Baga ● 95/100*  
*2014 Filipa Pato & William Wouters ● Post Quercus Baga ● 95/100*
- 02/05/2017 ● Jamie Goode – Wine Anorak - Top wines from ProWein 2017  
*2015 Filipa Pato ● Post Quercus Baga 2015 ● 95/100*
- 31/08/2016 – Mark Squires – Robert Parker – Wine Advocate 2015  
*Filipa Pato ● Post Quercus Baga ● 90/100*
- 28/08/2015 ● Mark Squires – Robert Parker – Wine Advocate  
*2014 Filipa Pato ● Post Quercus Baga ● 89/90*
- 09/06/2014 ● Sarah Ahmed – The Wine Detective - June Wines of the Month 2013  
*Filipa Pato & William Wouters ● Post Quercus Baga*