Vinhos Autênticos Authentic Wines Sem Maquilhagem Vithout Makeup William Wouters Filipa Pato

Product: Red Wine Post Quer..s Baga BIO

Vintage: 2023

Grape(s):	100% Baga						
Matured in oak, months:	No	Matured in bottle,	2 months	Alcohol content % vol.:	11.5	Organic / Bio Certification:	Certified Bio by Kiwa Sativa - Unipessoal, Lda.
		prior to release:				Biodynamic Certification:	Biodynamic by Demeter
Tot. acid content g/l (tartaric acid):	4.1	Tot. sugar content g/l:	< 1.5	Fining agent:	No	Contains sulphites:	Yes
Amphorae because t Baga a lot to get silky The grapes are hand	hey are ma / fine tannir picked fron	st-Quercus" (after oak) de of clay – part of the ns. n different vineyards in ation on the skins. Afte	soli of our re n Bairrada. Pa	gion. This clay artly destemm	allows a ge	entle micro-oxygena nted in amphorae (ation which helps thi 400–600 l) with ver
	Óis do Bair	ro, Portugal. A very old rural scenery is domin				uries known for the	production of wine

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).

Winemaker's Notes:

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.

Serve it at 12-14 °C to in fine glassware.

Total production: 4986 bottles.

Colour:

Brilliant cherry red colour with a present viscosity.

Bouquet:

The nose is straight forward and pure.

Taste:

The fruit is very straightforward and pure - small red stone fruit and very delicate and elegant, very juicy and has a lingering and teasing after taste.

Gastronomic Accompaniments:

Enjoy it just like this as a pure "vin de plaisir" or have it with some grilled fish, shrimp, lobster or some quality meats simply prepared and finished with some fresh, crunchy vegetables to accent the pureness of the wine. This Baga is a great contender to creamy cheeses.

Recommended further maturing (by the consumer):

2-5 years.

Press notes:

• 12/12/2024 • Luis Gutiérrez - Robert Parker - Wine Advocate 2023 Filipa Pato & William Wouters • Post Quer..s Baga • 92/100

• 15/09/2024 • James Suckling 2023 Filipa Pato & William Wouters • Baga Bairrada Post Quer..s • 93/100

• 18/11/2021 • Mark Squires – Robert Parker - Wine Advocate 2018 Filipa Pato • Post Quer..s Baga • 90/100

• 31/05/2021 • The Wine Spectator 2018 Filipa Pato • Post Quer..s Baga • 91/100

• 20/01/2021 • Mark Squires – Robert Parker - Wine Advocate 2018 Filipa Pato • Post Quer..s Baga • 89/100

• 30/12/2019 • Mark Squires – Robert Parker - Wine Advocate 2017 Filipa Pato • Post Quer..s Baga • 90/100

• 02/2019 • Wines & Spirits 2017 Filipa Pato • Post Quer..s 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 Quer..s Baga • 95/100 2014 Filipa Pato & William Wouters • Post Quer..s Baga • 95/100

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• 02/05/2017 • Jamie Goode – Wine Anorak - Top wines from ProWein 2017 2015 Filipa Pato • Post Quercus Baga 2015 • 95/100
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• 31/08/2016 – Mark Squires – Robert Parker – Wine Advocate 2015
Filipa Pato • Post Quercus Baga • 90/100
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• 28/08/2015 • Mark Squires – Robert Parker – Wine Advocate 2014 Filipa Pato • Post Quercus Baga • 89/90
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• 09/06/2014 • Sarah Ahmed – The Wine Detective - June Wines of the Month 2013
Filipa Pato & William Wouters • Post Quercus Baga
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