

Filipa Pato William Wouters

Product: Red Wine Post Quer..s Baga BIO Vintage: 2023

Grape(s):	100% Baga						
Matured in oak, months:	No	Matured in bottle, prior to release:	2 months	Alcohol content % vol.:	11.5	Organic / Bio Certification: Biodynamic	Certified Bio by Kiwa Sativa - Unipessoal, Lda. Biodynamic by
						Certification:	Demeter
Tot. acid content g/I (tartaric acid):	4.1	Tot. sugar content g/I:	< 1.5	Fining agent:	No	Contains sulphites:	Yes

Production, Vinification technics:

This very authentic Baga - "Post-Quercus" (after oak) - has certainly no make-up! It has been fermented and aged in amphorae. Amphorae because they are made of clay – part of the soli of our region. This clay allows a gentle micro-oxygenation which helps this Baga a lot to get silky fine tannins.

The grapes are handpicked from different vineyards in Bairrada. Partly destemmed, fermented in amphorae (400–600 I) with very little extraction and long maceration on the skins. After the fermentation, the wine is aged in amphorae for 6 months.

Origin and classification:

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.

Organic and Biodynamic Certified Estate.

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).

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:

• 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

• 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