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2023 Filipa Pato & William  
Wouters Post-Quercus Baga

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The 2023 Post-Quercus Baga, which carries the usual mentions of "Authentic Wines, Without Makeup" and "Organic and Biodynamic Certified Estate." It fermented in 500-liter clay amphorae, with more micro-oxygenation, and it's ready to drink earlier.

This is all about purity and delicacy, and it's floral and clean, with an elegant profile. It's a light red at 11.4% alcohol, medium-bodied and silky.

They suggest serving it slightly chilled, at 12 to 14 degrees Celsius. It's approachable and easy to drink. Pure Baga. It's the only red grape they work with. 4,986 bottles produced. It was bottled unoaked in May 2024.

- Luis Gutiérrez (November,  
2024)