

## 2019 Filipa Pato Bical "Post Quercus"

Rating	<b>Release Price</b>	Drink Date
91	\$30	2021 - 2027
Reviewed by	Issue Date	Source
Mark Squires	29th Jan 2021	End of January 2021, The

The 2019 Bical "Post Quercus" was aged and fermented in clay amphorae, which the winery says helps with micro-oxygenation. It comes in at just 11.5% alcohol. This feels surprisingly full in the mouth, relatively speaking. It has good acidity while controlling the earthy nuances very well. As this airs out, it becomes even purer, fresh and delicious. I would like to see some evidence this will age and develop—I have my doubts—but for the moment, I'm leaning up. We'll start here in terms of drinking windows. No matter what, it's certainly a delight to drink. It might work best on its own. As a wine to pair with food, it will likely do best with relatively bland foods. There were 1,240 bottles and 100 magnums made.

**Producer:** Filipa Pato

From: Portugal, Beiras, Bairrada

Color: White

Type: Table

Sweetness: Dry

Type: Table

Variety: Bical