

Vinhos Autênticos
Authentic Wines



Sem Maquilhagem
Without Makeup

Filipa Pato & William Wouters

Product: Post Quer..s Bical							Vintage: 2021
Grape(s):	100% Bical						
Matured in oak, months:	No	Matured in bottle, prior to release:	2 months	Alcohol content % vol.:	11.5	Organic / Bio Certification:	Certified Bio by Ecocert
						Biodynamic Certification:	Demeter, under conversion
Tot. acid content g/l (tartaric acid):	5.6	Tot. sugar content g/l:	< 1.5	Fining agent:	No	Contains sulphites:	Yes
Production, Vinification technics: Handpicked, fermented in amphorae. Amphorae because they are made of clay - one of the soils of our region (barro means clay - Bairrada). This clay allows a gentle micro-oxygenation which helps this Bical a lot to express fully its minerality.							
Origin and classification: Vinho de Mesa, white wine from Óis do Bairro, Portugal. A very old region of glowing valleys, centuries known for the production of wines of excellent quality of Bical. The rural scenery is dominated by the Caramulo mountain.							
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). The vines are average 40 years old.							
Winemaker's Notes: The valley of Óis do Bairro has been known for centuries for the quality of its white wines. In fact, the wines coming from this valley were the first whites to be exported to the ex-colonies (Brazil, Angola, ...)							
Colour: Brillant intense yellow straw colour with greenish rim, good viscosity.							
Bouquet: Very mineral nose with a certain smokiness due to the limestone soil. It has a distinguished fruity touch of pears (typical Bical) and a slightly nutty character (hazelnut, almonds, pines). After some time in the glass, it even reveals thyme and honey.							
Taste: The mouth is creamy, relatively smooth and has an intriguing minerality, tanginess and good length. This is definitely a big taste teaser!!!							
Gastronomic Accompaniments: Artisanally smoked organic fishes like salmon, halibut, mackerel, ... Raw shellfish and seafood with a dash of lemon. Poultry oven-roasted with lemon and ras el hanout. Simply grilled white meats like rabbit. Strong cheeses like Serpa, Queijo de Évora, Époisses, Chaource, ...							

Recommended further maturing (by the consumer, months):

3-10 years.

Press notes:

● 16/03/2023 ● Huon Hooke – The Real Review – New and Noteworthy
2020 Filipa Pato ● *Post Quer..s Bical* ● 93/100

● 30/11/2022 ● Mark Squires – Robert Parker – Wine Advocate
2021 Filipa Pato ● *"Post Quercus" Bical* ● 89/100

● 29/01/2021 ● Mark Squires – Robert Parker – Wine Advocate
2019 Filipa Pato ● *"Post Quercus" Bical* ● 91/100

● 29/10/2020 ● Sarah Ahmed – Decanter Magazine
2019 Filipa Pato & William Wouters ● *Post Quer..s Bical* ● 92/100

● 03/09/2017 ● Jamie Goode – Wine Anorak – Filipa Pato & William Wouters: Groundbreaking wines from Bairrada, Portugal
2015 Filipa Pato & William Wouters ● *Post Quer..s Bical* ● 94/100

● Mark Squires ● Robert Parker – Wine Advocate
2014 Filipa Pato ● *"Post Quercus" Bical* ● 90/100