

Vinhos Autênticos
Authentic Wines



Sem Maquilhagem
Without Makeup

Filipa Pato & William Wouters

Product: Post Quer..s Bical

Vintage: 2017

Grape(s):	100	%	Bical		%	
		%			%	
		%			%	

Matured in oak, months:	8 months in 100% amphora s 500 – 600l	Matured in bottle, Prior to release, Months:	2 months	Alcohol content % vol.:	11.5%				
Tot. acid content g/l (tartaric acid):	5,7	Tot. sugar content g/l:	< 2	Organic/bio certification:	No, under conversion	Fining agent:	No	Contains sulphites:	Yes

Production, Vinification technics: hand picked, 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: White wine from Bairrada, Portugal. A very old region of glowing valleys, since 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 Ois do Bairro is known for centuries for the quality of its white wines. In fact the wines coming from this valley where the first whites to be exported to the ex-colonies (Brazil, Angola, ...)

Colour:
Brilliant 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 slightly nutty character (hazelnut, almonds, pines). After some time in the glass it even reveals thyme and honey.

Taste:

A brilliant pale yellow colour. The nose is very expressive with hints of white flowers, pears and an intense smokiness. The mouth is creamy, relatively smooth and has an intriguing minerality, tanginess and good length. This is definitely a big taste teaser!!!

Gastronomic Accompaniments:

Artisan smoked organic fishes like salmon, halibut, mackerel,... Raw shellfish and seafood with a dash of lemon. Poultry ovenroasted with lemon and ras elhanout. Simply grilled white meats like rabbit. Strong cheeses like Serpa, Queijo de Evora, Epoisses, Chaource,...

Recommended further maturing (by the consumer, months):

3 – 10 years