

*Vinhos Autênticos*  
*Authentic Wines*



*Sem Maquilhagem*  
*Without Make-up*

*Filipa Pato & William Wouters*

**Product: Red Wine Roleta Russa Baga**

**Vintage: 2015**

<b>Grape(s):</b>	100 %	Baga							
<b>Matured in oak, months:</b>	12 months	<b>Matured in bottle, Prior to release, Months:</b>	2 months	<b>Alcohol content % vol.:</b>	12				
<b>Tot. acid content g/l (tartaric acid):</b>	5,7	<b>Tot. sugar content g/l:</b>	< 2	<b>Organic/bio certification:</b>	No, under conversion	<b>Fining agent:</b>	No	<b>Contains sulphites SO2 mg/l :</b>	Yes

**Production, Vinification technics:**

The grapes are handpicked from different vineyards in Bairrada. Partly destemmed, fermented in open oak lagares with some extraction (pigeage) and less maceration on the skins. After the fermentation the wine is aged in 500 – 600 l used pipas and amphoras.

**Origin and nclassification:**

Bairrada DOC from Portugal.

**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 (ca 80 years), we just took over and are converting to our practises.

**Winemaker's Notes:**

Another topic I can erase from my bucket list as a sommelier: make your own red wine! This time I can pick some Baga grapes from vineyards that were formerly used for the own consumption of a local family. As you probably know, wine is just fermented grape juice, but making wine without a lot of experience is like playing Russian Roulette...

My God, I think I was lucky again. Not in my wildest dreams I could imagine to make this kind of red Baga wine for the first time. The 2015 vintage gifted by nature with a great meteorological cycle helped me a lot, being a tenderfoot winemaker.

**Colour:**

Brilliant intense dark cherry red colour with a present viscosity.

**Bouquet:**

The nose is complex with aromas of stone fruit (cherry, black plums), cacao, cigar leaves and cedar wood.

**Taste:**

The taste is delicate and elegant, the texture is silky and velvety, in the aftertaste there is a dark chocolate touch with a nice freshness thanks to the pureness of the Baga.

**Gastronomic Accompaniments:**

This will be the perfect match for refined recipes (not too spicy) fillet of beef, fillet of veal, pigeon, duck and creamy cheeses.

**Recommended further maturing (by the consumer, years):**

3 – 15 years

**Press Notes:**