

*Vinhos Autênticos*  
*Authentic Wines*



*Sem Maquilhagem*  
*Without Makeup*

*Filipa Pato William Wouters*

Product: White Wine Roleta Russa Bical							Vintage: 2017
Grape(s):	100% Bical						
Matured in oak, months:	22	Matured in bottle, prior to release:	3 months	Alcohol content % vol.:	10.5	Organic / Bio Certification:	Under conversion
						Biodynamic Certification:	Under conversion
Tot. acid content g/l (tartaric acid):	5.9	Tot. sugar content g/l:	0	Fining agent:	No	Contains sulphites:	Yes
<b>Production, Vinification technics:</b> The Bical grapes come from the valley of Óis do Bairro, a small village in the center of Bairrada, influenced by the nearby Atlantic Ocean and the firm limestone soils. All the vineyards are Eastern oriented and enjoy only the morning sun. This way they always have a slow maturation. The grapes are handpicked, long pressing of full bunches and left on the lees for 22 months without protection from oxygen. We didn't want to lose the natural freshness, salinity and purity, typical for the Bical of Óis do Bairro. Only indigenous yeasts were used for the fermentation, which lasted some weeks. The fermentation and aging were done in a large cask. The slower the fermentation, the better for the wine (a lesson learned in 2013). The wine was not filtered or fined. It clarified itself using gravity and time. So, bare in mind, some wine diamonds are possible in the bottle. The wine was not cold stabilized, and crystallization can be a result. Do not fear them – they are completely harmless and tasteless. The wine was bottled after 2 winters on a flower day in August 2019.							
<b>Origin and classification:</b> Vinho branco de Mesa – but we know it comes from Óis do Bairro, Portugal.							
<b>Soil/Climate, etc.:</b> 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 between 25-40 years old.							
<b>Winemaker's notes:</b> The valley of Óis do Bairro is 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, ...).							
<b>Colour:</b> Intense deep yellow straw colour with a greenish rim, good viscosity.							
<b>Bouquet:</b> Very beautiful, mineral nose with the typical smokiness due to the limestone soils. The aromas of pear are very present, they are typical for the character of the Bical, there are some hints of nuts (hazelnut, almonds), a touch of pickled ginger and a sweetish hint of acacia honey at the end.							

**Taste:**

The mouth is rather straightforward, very pure, mineral and a with subtle nutty note on the palate. There's a very refreshing touch of bright lemon and spice. On the middle palate, there's a good mineral structure. The finish is thrilling and teasing. What is so intriguing is that this wine has only 10.5° of alcohol and even then, shows all this complexity. We are very lucky to have this special "terroir" in Óis do Bairro.

**Gastronomic Accompaniments:**

Hard cheeses (Old Parmesan, Gouda, Cantal, ...), white meats (poultry, veal, pork, rabbit), a marvellous dish is braised sweetbreads with porcini in a light creamy sauce. Dishes with wild mushrooms, creamy risotto with shellfish or just like this.

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

3-10 years.

**Press Notes:**

● 28/02/2020 ● Mark Squires – Robert Parker ● Wine Advocate  
*2017 Filipa Pato* ● *Roleta Russa Bical (William Wouters)* ● 89/100

● 20/02/2020 ● Sarah Ahmed ● Decanter Magazine – Top 20 Atlantic whites from Portugal  
*2017 Filipa Pato & William Wouters* ● *Roleta Russa Bical* ● 93/100