

Vinhos Autênticos
Authentic Wines



Sem Maquilhagem
Without Make-up

Filipa Pato & William Wouters

Product: Nossa T.la Bical

Vintage: 2020

Grape(s):	Baga (86%), Bical (14%)						
Matured in oak, months:	12	Matured in bottle, prior to release:	12	Alcohol content % vol.:	12	Organic / Bio Certification:	Certified Bio by Ecocert
						Biodynamic Certification:	Biodynamic by Demeter
Tot. acid content g/l (tartaric acid):	6.03	Tot. sugar content g/l:	0.8	Fining agent:	No	Contains sulphites:	Yes

Production, Vinification technics:

The harvest is handpicked in small crates to preserve the integrity of the Bical. The grapes are then gently pressed to respect the fruit. Only indigenous yeasts are used. The pressed juice goes directly into our traditional pipas to be fermented. Maturing lasts about 12 months on fine lees without batonnage and blended in a tank for more 4 months. Throughout the aging process, our absolute priority is given to the true expression of terroir and the character of the vintage. There was no fining, and the wine was unfiltered.

Origin and classification:

Bairrada DOC from Portugal.

Soil/Climate, etc.:

The "Tola" is situated on a very mild slope with a great southern exposure, the soil is deep, with limestone from Jurassic inferior. Some of the Bical vines are over 60 years old. At a certain period in history, this vineyard has been considered an heirloom treasure for its incomparable quality. The "Tola" name is in honour of a crazy lady in the early 19th century, she owned the vineyard and had an extremely eccentric character.

The plantation density seems wild, but this is to extract all possible nuances from the terroir. Yields are low to limit the production of the vines.

We surrounded the vineyard with a fence and during wintertime sheep are there to eat the grass, enrich the soil and create more biodiversity of native plants. This vineyard is our source of Dandelion for our infusions.

Winemaker's Notes:

"Tola" is a precise wine and reveals the typical limestone character of Bairrada.

Colour:

It has a bright pale-yellow colour.

Bouquet:

On the nose, the wine opens out deeply, intense, and elegant aromas come to the fore: floral notes of white flowers, peach blossom, pear, honey, grilled almonds, and even exotic woods at times.

Taste:

On the palate, the texture is silky and dominated by a harmonious roundness that never imparts any heaviness. The aftertaste is exceptionally persistent with smoked hints and enhances the finesse of the whole with a lingering acidity. This is a mineral wine suited for refined gastronomy.

Gastronomic Accompaniments:

At the table, it will match heavenly with refined sweetbread or poultry in a creamy sauce, all noble white fish in sauces, scallops, langoustine, lobster, and oven-glazed oysters. Dry goat cheeses with a full-flavored character or semi-hard raw milk cheeses will accompany this wine fabulously.

Recommended further maturing (by the consumer, months):

This wine should age very well over more than 15 years, serve it at 10-12°C in elegant glasses, when young better aerate in a decanter.

Press notes:

● 12/2021 ● Revista de Vinhos – Highly Recommended
Filipa Pato ● *Bairrada Nossa Tola Bical* ● 18.5/20