

*Vinhos Autênticos*  
*Authentic Wines*



*Sem Maquilhagem*  
*Without Make-up*

*Filipa Pato & William Wouters*

**Product: S.L.RA since 2001**

**Vintage: 2<sup>nd</sup> Edition**

<b>Grape(s):</b>	Baga, Bical and a small percentage of other indigenous grape varieties						
<b>Matured in oak, months:</b>	Yes	<b>Matured in bottle, prior to release:</b>	18 months on the bottle	<b>Alcohol content % vol.:</b>	12	<b>Organic / Bio Certification:</b>	Under conversion
						<b>Biodynamic Certification:</b>	Under conversion
<b>Tot. acid content g/l (tartaric acid):</b>	5.7	<b>Tot. sugar content g/l:</b>	3.2	<b>Fining agent:</b>	No	<b>Contains sulphites:</b>	Yes

**Production, Vinification technics:**

The grapes are harvested by hand, before we press them very gently. After fermentation in pipas (traditional 5-600 l barrels) on the wild yeasts, the wine is aged in these used barrels for indefinite time.

To make the base of the "S.L.RA" we make a very particular blend. This blend is based on 2001, our first harvest. We further on included wines from a selection of all our best and most expressive vintages (the first version was with 7 vintages).

Afterwards we age this batch of blended wine further in a big cask for 3 years.

This makes the basic wine to be bottled under natural cork and start the 2nd fermentation (classic method) in bottle. After 18 months the wine is degorged and ready to be enjoyed.

**Origin and classification:**

Bairrada DOC.

**Soil/Climate, etc.:**

Bairrada is a very old wine region with glowing valleys and for centuries known for the production of excellent quality of Cercial, Bical and Maria Gomes. The rural scenery is dominated by the Caramulo Mountain.

Chalky clay midslopes from the Jurassic inferior with eastern orientation to the sun and a very intense Atlantic influence.

**Winemaker's Notes:**

To celebrate our 20<sup>th</sup> harvest and to highlight our unique "terroir", we proudly share this exceptional wine with you. It is made with different solera wines.

Our classic method "anti-vintage" blend 😊 started off with Filipa's first harvest in 2001. Year after year, the old wine educates the young wine. Each new harvest melds with the mature ones to give a timeless, pure expression of our terroir with lots of tension and depth.

Degorged: 8 of November 2022 on a fruit day

Dosage: 0-2 gr/l (Brut Nature)

The wine was not filtered, not discoloured, little sulphite (20 mg/l)

The noble deposit in this bottle is a sign of quality.

Our vines are respectfully grown for natural balance.

The particularity of this wine is that has been aged for many years on barrel in the cellar before being released. It was always in contact with oak to ensure its longevity and stability. So, enjoy it now or in the next two years.

Why would you decant our "S.L.RA"? As it is a complex wine and has a whole host of subtle aromas and flavours that need time to unfold. Decanting definitely helps to bring out the full potential of the wine.

The issue of the bubbles disappearing is simply a myth. You can open the bottle and leave it, without a stopper, for a good hour or two without noticing any reduction in fizz. That's more than enough time to finish the bottle 🤔🤔🤔.

**Colour:**

A light golden colour and fine, vivacious bubbles.

**Bouquet:**

A hint of white flowers, ripe and dried citrus fruits, perish, liquorice as well as marzipan and gingerbread.

**Taste:**

The taste is very complex: flavours of hazelnut, nougat, almonds, brioche, candied orange peel, cocoa beans, and honey with a lingering minerality and refreshing acidity, persistent long finish.

**Gastronomic Accompaniments:**

This is a wonderful all-rounder, from aperitif over a gourmet dinner to "meditation" moments 🧘🧘.

This wine evokes a lot of inspiration for food pairing: all complex seafood dishes, scallops, shrimp, lobster, noble white fishes (turbot, brill, Dover sole, seabass, John Dory, monkfish). With all white meats and poultry, even duck with some Oriental spices and hints of sweet and sour.

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

It is highly recommended to carafe the "S.L.RA" in a suitable decanter. This is quite simply aerating the wine in order to soften it and release its aromas. By doing this, thanks to the oxygen it will fully deliver all its full complexity. It may come as a surprise, but it will sublimate this "S.L.RA" and optimize its appreciation.

Serve the wine at 10° C in fine glassware.

Important to know is that this wine has never been aged in any vessel of metal whatsoever. It was bottled with natural cork and after degorgement again tapped with natural cork with 3 disks to ensure the highest quality care possible.

**Press notes:**

● 10/02/2022 ● Revista de Vinhos

*Filipa Pato & William Wouters* ● *Espumante da Bairrada Nossa S.L.RA Desde 2001 Extra Bruto* ● *Prémio de Vinho do Ano da Revista de Vinhos*