

Vinhos Autênticos
Authentic Wines



Sem Maquilhagem
Without Make-up

Filipa Pato & William Wouters

Product: Baga@Bairrada Sparkling Roleta Russa "Rosé de Macération"

Vintage: 2020

Grape(s):	100% Baga						
Matured in oak, months:	18	Matured in bottle, prior to release:	18 meses	Alcohol content % vol.:	11.5	Organic / Bio Certification:	Under conversion
		Biodynamic Certification:				Under conversion	
Tot. acid content g/l (tartaric acid):	5.99	Tot. sugar content g/l:	4,2	Fining agent:	No	Contains sulphites:	Yes

Production, Vinification technics:

This Rosé de macération consists of allowing the grape must remain in contact with the skins for a short while (10 - 12 hours in order to obtain a greater expression of aromas).

The natural pigments in the skins of the Baga grapes begin to colour the juice and at the same time, they enrich the juice with their aromatic components. After maceration, the juices are bled off - hence the name.

The bleeding off is carried out when the scents of red fruits are adequately extracted, well integrated and in balance with the must. Spontaneous fermentation with indigenous yeasts. Vinification on fine lees in traditional pipas (500-600 l) and malo-lactic fermentation takes place. Unfined. This "rosé de saignée" traditional method sparkling wine is rich in taste and has a vinous terroir character which makes it particularly suitable to be served with food.

Origin and classification:

DOC Bairrada, Portugal.

Soil/Climate, etc.:

The grapes come from a plot of 80-year-old Baga vines on a limestone slope with Eastern orientation, catching only the morning sun. The hilly vineyards of Bairrada are squeezed in between the Atlantic Ocean and the Caramulo Mountain along the Cértima River, creating a wonderful microclimate.

Winemaker's Notes:

Here is my first ever try to make a traditional sparkling wine... of course with our emblematic indigenous grape variety: 100% Baga (what else? 🤪)! I am really excited how it turned out! Fun, yet seriously delicious.

For a demo, checkout our Instagram @filipa_pato 🤪.

To my lifetime friend Marc Legendre, a heartfelt thank you for letting the marvellous Biebel character sparkle on the label!

Serve it at 10 degrees in nice tulip-shaped glassware.

To remove the staple, use the back of a teaspoon. The technique consists of placing the spoon with the blade side between the clasp and the neck of the bottle. Make a twisting move in order to expel the staple. At all times keep the thumb on the cork. When the staple is removed, maintain the cork and turn the bottle in a soft manner in order to release the stopper.

Colour: The colour is intense deep rosé, fine velvety bubbles and creamy mousse.
Bouquet: Dried red berry fruits / raspberry along with chalk on the nose.
Taste: You are expecting a somewhat dry flavours. The flavours are intense red berries, hint of dark red rose petals, peppery spices and a dry red berry minerals length.
Gastronomic Accompaniments: It will heavenly match with grilled lobster or big prawns and roast rare lamb or game like pigeon, pheasant or wild duck.
Recommended further maturing (by the consumer, months): 0-5 years
Press notes: