

2022 Filipa Pato & William  
Wouters Flos Castanea

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The new white 2022 Flos Castanea is inspired by the Quinta da Palmirinha, using chestnut flowers instead of sulfur, hence the name. It was produced with Bical grapes from 40-year-old vines in the village of Óis do Barro (the same as the Nossa Calcário). It fermented destemmed but with the skins in an open lagar for two weeks, pressed and matured in 500-liter oak barrels and in an amphorae for one year. It has a slightly darker amber color and a nose marked by the process; the skin contact tends to deliver wines with a profile of yellow fruit and fine tannins. It's a bit wild in a "natural" way; it has floral notes mixed with the classic pear aromas of the variety and the rocky austerity of the Bairrada whites from the limestone soils, and it has a tender palate with 12.3% alcohol and notable acidity and freshness, with a pH of 3.2 and a volatile touch. 1,155 bottles produced. It was bottled in October 2023.

- Luis Gutiérrez (November,  
2024)