

Vinhos Autênticos
Authentic Wines



Sem Maquilhagem
Without Make-up

Filipa Pato & William Wouters

Product: Roleta Russa Rosé Bairrada

Vintage: 2023

Grape(s):	100% Baga						
Matured in oak, months:	6	Matured in bottle, prior to release:	-	Alcohol content % vol.:	11	Organic / Bio Certification:	Under conversion
						Biodynamic Certification:	Under conversion
Tot. acid content g/l (tartaric acid):	5.6	Tot. sugar content g/l:	< 1.5	Fining agent:	No	Contains sulphites:	Yes

Production, Vinification technics:

This wine was made by pellicular maceration and direct pressing. The juice was settled and it was spontaneously fermented with its native yeasts in stainless steel and pipas. Later it was aged in used Pipas (5-600 l oak barrels) for 6 months. Malolactic fermentation took place. This wine was not filtered or fined.

Origin and classification:

DOC Bairrada, Portugal.

Soil/Climate, etc.:

The grapes come from a very special terroir in Bairrada, Silvanense, from centenary vines on Jurassic-era limestone soils. Planted on mid-slopes with an easterly orientation, catching only the morning sun. Bairrada's hilly vineyards are sandwiched between the Atlantic Ocean and Caramulo Mountain along the Cértima River, creating a unique microclimate.

Winemaker's Notes:

Here I dive into the world of still rosé wine from our emblematic grape variety Baga (what else 🤪). 2023 was the perfect vintage to make my first dry rosé wine from Baga.

I am very happy and honoured to support APPACDM. Good to know is that part of the profits from this wine goes to @appacdm. This local non-profit organisation's main activity is educating, training and rehabilitating people with intellectual disabilities. These people have done their bit to make this wine. They worked flawlessly and with dedication in the centenary vineyards. They helped to harvest, exclusively by hand, when the grapes were fully ripe. We selected the best bunches already in the vineyards. It was truly an unforgettable experience for all of us.

To my lifelong friend Marc Legendre, a heartfelt thank you for making the beautiful Biebel character shine on the label!

Serve it in fine glassware. To highlight its aromas and flavour, serve it chilled (but not too cold) at 12-14 °C.

Colour:

This Baga rosé is pale, ethereal pink toned with orange.

Bouquet:

It releases a bouquet of citrus fruits and white orchard flowers.

Taste:

On the palate, the freshness develops through citrus aromas. It has a fine structure and very soft tannins. It has a resolutely mineral core and finishes with a subtly persistent finish. It is at once complex and fresh... really delighted with the result.

Gastronomic Accompaniments:

Delicious with grilled white meat (chicken, quail, pork, veal), shellfish, rock fish (red snapper, grouper), grilled sardines and crisp salads with a light vinaigrette, it complements the flavours of exotic cuisine beautifully. Very dry goat cheeses or matured cheeses made from cow's milk from the Azores are an excellent match for this wine as well. This is the perfect wine for those who want to stick to one wine for an entire meal.

Recommended further maturing (by the consumer):

0-3 years.

Press notes:

● 17/04/2024 ● Miguel Ferreira – A Lei do Vinho (Facebook)
2023 Filipa Pato & William Wouters ● Roleta Russa Rosé Bairrada DOC 2023