

# Fílipa Páto N.V. Blanc de Blancs 3B

WineWise Code	PPF-3BBNV
Country	Portugal
Region	Beiras
Color/Style	Sparkling
De-stemming %	Whole cluster
Fermentation vessel	Stainless steel
Additional fermentation notes:	Fermentation duration- 3 weeks Second fermentation - in the bottle
Aging Vessel	100% Stainless Steel
Aging duration	3 months
Filtered?	No
Fining Agent	None
Yeast protocol	Spontaneous
Malolactic conversion	No
Additional maturation details:	Lees contact - 9 months
Added sulfur	Yes, 34 mg/L
Varieties	88% Bical, 10% Maria Gomes, 2% Cercial
Vintages in blend	100% NV
Dosage	0
Residual sugar	0-2
ABV	12
Acidity	5.1 Tartaric
pH	3.41
Bottling date	Nov. 2023
Disgorgement date(s)	
Annual production	58,000 bottles
Certified vegan	No
Other interesting facts:	A traditional method with big identity and a well defined Atlantic character. The mousse is very steady and the delicate bubbles are equal and moderately generous. It has a fine nose which combines white blossom and peary aromas, subtle hints of aniseed and smoky flavors. The taste is vibrant with a nice harmony between lemony and salty (iode) flavors. It balances perfectly in the mouth with a certain buttery creaminess and a crispy, mineral finish. This is an elegant wine with freshness, strength, minerality and a mellow fruitiness. It would be an excellent aperitif but also in combination with shellfish and seafood as natural as possible it would do the job!
Soil types	Calcareous
Elevation	90/100
Vine age	30
Farming Practices	Certified organic, certified biodynamic
Harvest method	Manual harvest
Additional harvest notes	The grapes for the sparkling wines are harvested from different locations. The harvest starts already in August to maintain the freshand fruity character of the grapes. This way we always have the natural acidity which we love. The first fermentation starts with thenatural yeast of the grapes. There is no dosage done, so the wine remains dry.
Other Interesting vineyard details:	The grapes are harvested by hand and pressed very gently. After fermentation in tank with wild yeast, we make a second fermentation in bottle - classical method. Vinho de Mesa, white sparkling wine extra brut from Óis do Bairro, Portugal. A very old region of glowing valleys, since centuries known for the production of wines of excellent quality of Cercial, Bical and Maria Gomes. The rural scenery is dominated by the Caramulo mountain.

## WineWise Notes:

AT LAST IT'S BACK! The white counterpart to Fílipa's perennial best-selling rosé sparkler. It is every bit as delicious and sheerly drinkable. It has proved to be just as popular, too. Unfortunately, it is scarcer.

## Producer Notes:

### Winemaker's Notes:

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### Colour:

A clear yellow straw colour with fine bubbles.

### Bouquet:

Very mineral nose with a certain smokiness due to the limestone soil. It has a distinguished fruity touch of pears (typical Bical) and fennel. After some time in the glass, it even reveals thyme and honey.

### Taste:

The mouth is refined, creamy, relatively smooth and has a present minerality. The middle palate is fruitdriven and the aftertaste is dry and refreshing.

### Gastronomic Accompaniments:

It makes a great companion to a chat with friends even without a meal. It works very well with naturally cooked seafood, poultry, salads and hard cheeses (Comté, Emmental, Gruyère, Parmesan, Queijo da Ilha de São Jorge).

