

# Filipa Pato 2023 Post Quercus Baga [6x750]

WineWise Code	PFP-PQB23
Country	Portugal
Region	Beiras
Color/Style	Red
De-stemming %	Partial
Fermentation vessel	Amphora
Additional fermentation notes:	Maceration: Yes, one month on skins Punchdown Fermentation duration- 6 weeks
Aging Vessel	100% Amphora
Aging duration 1	10 months
Filtered?	Yes
Fining Agent	None
Yeast protocol	Native
Malolactic conversion	Yes
Added sulfur	Yes, 35 mg/L
Varieties	100% Baga
pH	3.66
Residual sugar	1.5
ABV	11.5
Acidity	4.1 Tartaric
Closure type	Natural cork
Annual production	4986 bottles
What else is interesting about this wine?	Bio corks since 2019. In an article in The Buyer, Dr. Jamie Goode mentioned this wine as a reference in its style.
Soil types	Calcareous, Loam
Elevation	100
Vine age	60
Vine yields	30 hl/ha
Farming Practices	Certified organic, certified biodynamic
Harvest method	Manual harvest

## WineWise Notes:

The magic that Filipa wreaks on the recalcitrant Baga has to be tasted to be believed. Inspired by burgundy, she tames the beast and offers us a wine of breathtaking perfume and improbably silky texture. A wonderful juxtaposition to the more rugged style of her friend Mário Sérgio at Quinta das Bageiras. This was made in amphora, whose transpirational qualities are of huge benefit to the grapes. Just 11.5% alcohol!

## WineWise Notes on Producer:

There are few rules when it comes to building a portfolio, but one gold standard is that if you start with quality, you will attract more of the same. Filipa is good friends with Alvaro Castro and Mário Sérgio (not to mention Heidi Schröck), Vasco Croft loves her wines, and you can guess the rest. This daughter of legendary Bairrada producer Luis Pato began by producing wines in the larger appellation of Beiras (and the Dão). She purchased a small winery in Bairrada, which she has now significantly expanded (by digging downwards!). Eventually, it is assumed, she will reunite with her father's estate, but, in the meantime, she has carved a big international name for herself by dint of her strikingly expressive and honest wines, so reflective of her own character. Joined now by her husband, renowned Belgian sommelier Willem Wouters, they have enthusiastically embraced the rigours of bio-dynamism. They have been steadily buying up new parcels of land, all within 10 km. of the home-base, some planted to old vines, others being replanted with massal selections. The estate is up to 15 hectares now, with a final goal of 22. As you can see, they constantly sell out.

## Producer Notes:

### Winemaker's Notes:

We are inspired by the Romans, who left their legacy in the region (clay jars). Part of the soil of Bairrada (Barro=clay) is clay. We wanted to recreate this old tradition. The micro-oxygenation through the clay of the amphorae helps to soften down the tannins of the Baga and explore even more the pureness of Baga.

### Colour:

Brilliant cherry red colour with a present viscosity.

### Bouquet:

The nose is straight forward and pure.

### Taste:

The fruit is very straightforward and pure - small red stone fruit and very delicate and elegant, very juicy and has a lingering and teasing after taste.

### Gastronomic Accompaniments:

Enjoy it just like this as a pure "vin de plaisir" or have it with some grilled fish, shrimp, lobster or some quality meats simply prepared and finished with some fresh, crunchy vegetables to accent the pureness of the wine. This Baga is a great contender to creamy cheeses....

