

Quinta das Bageiras 2014 Colheita Tinto "Chumbado"

WineWise Code	PQB-VTC14
Country	Portugal
Region	Bairrada
Color	Red
Case Size	12x750
ABV	12.5
Acidity	5
Residual Sugar	6.6
Closure	Natural Cork
Annual Production (this wine only)	15,000 bottles
Varieties	Baga and Touriga
Destemming	Whole Cluster
Fermentation	8 days in Lagar
Aging Method	100% Cask
Aging Duration (Months)	18
Filtered?	No
Fining_Agents	None
Yeast	Native
Lees_Contact_Stirring	6 months
Malolactic	Yes
Added Sulfur?	Yes
Soil Type	Calcareous
Elevation (meters)	40
Vineyard_Aspect	Southwest
Vine Age (years)	35
Vine Yields (hl/ha)	50
Farming Practices	Sustainable
Grape Picking	Hand-harvested

Notes from the Wine:

Mário Sérgio held back this vintage of his anything – but – “basic” red for a couple of extra years to give it a chance to settle into its frame and develop secondary flavours. Unfined and unfiltered, this is a deadly serious wine at a steal of a price.



Notes about the producer:

Luis Pato has put this region on the map for many wine drinkers, although he has recently hitched his star to the larger region of Beiras, which gives him more flexibility in the use of grape varieties. Baga is the region's claim to fame - a tannic, acidic and just plain old-fashioned grape which needs coaxing to express its charms. Our man Mário Sérgio Alves Nuño makes Baga the traditional way, fermented in concrete lagares and aged in large, old oak ovals. With some age, it develops a stunningly expressive nose and is a powerfully structured wine perfect with the local specialty, roast suckling pig. We are now importing his sparkling wines as well, which represent 60% of his production.