

# Fílipa Páto 2022 Dinamico Bical/Arinto Branco

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|-------------------------|--|
| WineWise Code           | FFP-DBB22                              |
| Country                 | Portugal                               |
| Region                  | Beiras                                 |
| Color/Style             | White                                  |
| Farming Practices       | Sustainable                            |
| Varieties               | 80% Bical, 20% Arinto                  |
| ABV                     | 11.5                                   |
| Residual Sugar          | 1.8                                    |
| Acidity                 | 5.09                                   |
| Closure                 | Natural Cork                           |
| Case Size               | 12x750                                 |
| Pricing                 | Discountable                           |
| Maceration              | no maceration                          |
| Pumpover/Punchdown      | No                                     |
| Fermentation Vessel     | Stainless Steel                        |
| Fermentation Duration   | 3-4 weeks with wild yeast              |
| Aging Method            | Stainless Steel 90%, Used Barrique 10% |
| Aging Duration (months) | 6                                      |
| Filtered                | Yes                                    |
| Fining Agents           | None                                   |
| Yeast                   | Native                                 |
| Lees Contact/Stirring   | 6 months                               |
| Malolactic              | Yes                                    |
| Added Sulfur            | Yes, 20 mg/L                           |
| Soil Type               | Calcareous                             |
| Elevation (meters)      | 100                                    |
| Vineyard Aspect         | East                                   |
| Vine Age                | 30                                     |
| Yields (hl/ha)          | 40                                     |
| Vine Training           | Double Guyot                           |
| Picking                 | Hand-harvested                         |
| Annual Production       | 24,600 bottles                         |

## WineWise Notes:

Fílipa never fails to deliver an unlikely quotient of animation and sheer character in this, her “basic” white wine. Her estate production is now supplemented with grapes bought from esteemed local growers who are happy to adopt Fílipa’s rigorous viticultural standards. We will still run out – just not as quickly as before!

Fílipa, now joined by husband Willem Wouters, 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.



## Notes from the producer:

Our winery is situated in one of the best wine-growing locations in the Styria region of Austria. The geological nature of the soil, the many hours of sunshine and well-distributed rainfall are virtually ideal conditions for vinicultural purposes. However, the quality of the wine cannot be solely attributed to the favourable assistance of Mother Nature. Experience gathered over decades, the sustainability of thought and deed as well as uncompromisingly high quality standards are what turn a good harvest into a wine full of character. As such, our name Polz has stood for generations for a “terroir” that is cultivated almost exclusively by hand, thus enabling our produce to testify to our passionate commitment and loving attention to detail.

