

Vinhos Autênticos
Authentic Wines



Sem Maquilhagem
Without Make-up

Filipa Pato & William Wouters

Product: Post Quer..s Baga

Vintage: 2021

Grape(s):

Baga (100%)

Matured in oak, months:	No	Matured in bottle, prior to release, months:	2 months	Alcohol content % vol.:	12%	Organic / Bio Certification:	Certified Bio by Ecocert
						Biodynamic Certification	Biodynamic by Demeter
Tot. acid content g/l (tartaric acid):	6.1g/L	Residual Sugar g/l:	1.0g/l	Fining agent:	No	Contains sulphites:	Yes.

Production, Vinification technics:

The grapes are handpicked from different vineyards in Bairrada. Partly destemmed, fermented in amphorae (500 – 700 l) with very little extraction and long maceration on the skins. After the fermentation the wine is aged in amphorae for 6 months.

Origin and classification:

Vinho de Mesa from Bairrada, Portugal. A very old region of glowing valleys, since centuries known for the production of wines of excellent quality of Baga. The rural scenery is dominated by the Caramulo mountain.

Soil/Climate etc.:

Chalky clay midslopes from the Jurassic Inferior with eastern orientation to the sun and a very intense Atlantic influence (we are only 15 km from the ocean). For this wine the grapes come from different small plots of very old vineyards (80 years).

Winemaker's Notes:

We are inspired by the Romans, who left their legacy in the region (clays 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 almost purely fruit driven, it reminds small red stonefruit with a hint of black pepper.

Taste:

The taste is delicate and elegant, very juicy, attractive and it has a lingering and teasing aftertaste.

Gastronomic Accompaniments:

A pure "vin de plaisir" which will accompany very nicely grilled fish and seafood and simple quality meatdishes with fresh and crunchy vegetables to accent the pureness of the wine. This Baga is also a good contender to creamy cheeses.

Recommended further maturing (by the consumer, months):

2 – 5 years

Press notes:

● 31/05/2021 ● The Wine Spectator
2018 Filipa Pato ● Post Quercus Baga 91/100

● 20/01/2021 ● Mark Squires – Robert Parker – Wine Advocate
2018 Filipa Pato ● Post Quercus Baga – 89/100

● 30/12/2019 ● Mark Squires – Robert Parker – Wine Advocate
2017 Filipa Pato ● Post Quercus Baga – 90/100

● 02/2019 ● Wines & Spirits
2017 Filipa Pato ● Post Quercus Baga

● 15/10/2017 ● Sarah Ahmed – Decanter Magazine
2015 Filipa Pato ● Post Quercus Baga – 90/100

03/09/2017 ● Jamie Goode – Wine Anorak – Filipa Pato & William Wouters: Groundbreaking wines from Bairrada, Portugal
2015 Filipa Pato & William Wouters ● Post Quercus Baga ● 95/100
2014 Filipa Pato & William Wouters ● Post Quercus Baga ● 95/100

● 02/05/2017 ● Jamie Goode – Wineanorak - Top wines from ProWein 2017
2015 Filipa Pato ● Post Quercus Baga 2015 ● 95/100

● 31/08/2016 – Mark Squires – Robert Parker – Wine Advocate
2015 Filipa Pato ● Post Quercus Baga – 90/100

● 28/08/2015 ● Mark Squires – Robert Parker – Wine Advocate
2014 Filipa Pato ● Post Quercus Baga ● 89/90

● 09/06/2014 ● Sarah Ahmed – The Wine Detective - June Wines of the Month
2013 Filipa Pato & William Wouters ● Post Quercus Baga