

Vinhos Autênticos  
Authentic Wines



Sem Maquilhagem  
Without Make-up

Filipa Pato & William Wouters

**Product: Red Wine "Dinâmica" - D.N.M.C. Baga**

**Vintage: 2020**

<b>Grape(s):</b>	100 %	Baga							
<b>Matured in oak, months:</b>	No	<b>Matured in bottle, prior to release, months:</b>	2 monthes	<b>Alcohol content % vol.:</b>	12, 5 %				
<b>Tot. acid content g/l (tartaric acid):</b>	6,04	<b>Tot. sugar content g/l:</b>	< 0.5	<b>Organic/bio certification:</b>	No	<b>Fining agent:</b>	No	<b>Contains sulphites SO2 mg/l :</b>	Yes. <27

**Production, Vinification technics:**

The grapes are handpicked from different vineyards in Bairrada. The vineyards are fully controlled by us. Fully destemmed, fermented in tanks with very little extraction and long maceration on the skins.

**Origin and classification:**

Bairrada DOC from Portugal.

**Soil/Climate etc.:**

Limestone 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). Mainly young vineyards from the massale selection taken from the old centenary vineyards of Baga.

**Winemaker's Notes:**

Our "D.N.M.C." philosophy is that Baga from different locations gives a more complex wine. Each location has its own expression of Baga. This for us is a real terroir driven wine and a nice example of Baga with a fruity character and soft tannins. Every plot is vinified apart and at the end we assemble all of them into one balanced unique "cuvée", "Dinamica" – D.N.M.C.

**Colour:**

It shows a deeper, brilliant cherry colour with a well present viscosity.

**Bouquet:**

Distinguished elegant fruitdriven nose with a typical strawberry and damson plum touch, often with nuances of liquorice, slightly spicy (black pepper, laurel, thyme, rosemary,...)

**Taste:**

On the palate, fruity with a nice beautiful structure and an almost velvety texture with a very fresh and inviting aftertaste.

**Gastronomic Accompaniments:**

A real crowd pleaser, this wine combines excellent with a nice platter of charcuterie, a nice crunchy vegetable salad, grilled fish, grilled white meats and poultry and dry cheeses (Queijo Sao Jorge, Edam, Mimolette). Serve it at 14 - 16° and preferable aerated before serving. Baga tends to be slightly reductive when it has not been aged in oak...

**Recommended further maturing (by the consumer, years):**

2-7 years