

Fílipa Páto 2023 Nossa Calcário (Bical)

WineWise Code	FFP-NOC23
Country	Portugal
Region	Beiras
Color/Style	White
De-stemming %	Whole cluster
Fermentation vessel	Barrel
Additional fermentation notes:	Fermentation duration- 3 weeks
Aging Vessel	Cask
Aging duration	8 months
Filtered?	No
Fining Agent	None
Yeast protocol	Spontaneous
Malolactic conversion	Yes
Additional maturation details:	Lees contact- 9 months
Added sulfur	Yes, 30 mg/L
Varieties	100% Bical
pH	3.3
Residual sugar	1.7
ABV	12
Acidity	5.96 Tartaric
Closure type	Natural cork
Annual production	11866 bottles
Other interesting facts:	#31 in Top 100 The Wine Spectator 2021, first and highest ever for a Portuguese white wine...
Soil types	Calcareous
Elevation	100
Vine age	50
Vine yields	25 hl/ha
Farming Practices	Certified organic, certified biodynamic
Other interesting vineyard details:	The grapes are handpicked from different vineyards in Bairrada. The vineyards are fully controlled by us.
Harvest method	Manual harvest

Producer Notes:

Winemaker's Notes:

"Nossa!" Its name is spontaneously evocative . "Calcário" means "chalk" in Portuguese, which refers to the calcareous soil found in these vineyards.

Located at the very heart of Bairrada, Óis do Bairro is one of Bairrada's flagship villages and among its most celebrated. The Bical from Óis do Bairro has been known for centuries for its exceptional quality. It was one of the first white wines of Portugal to be exported to the ex-colonies.

Working with biodynamic practices and being inspired by the viticulture of Filipa's grandmother helped to understand the notion of "un terroir unique" for Bical.

Serve it cool but not too cold (8-10 °C) in fine glassware.

Colour:

Brilliant intense yellow straw colour with greenish rim, good viscosity.

Bouquet:

Very mineral nose with a certain smokiness due to the limestone soil. It has a distinguished fruity touch of pears (typical Bical) and a slightly nutty character (hazelnut, almonds, pines). After some time in the glass, it even reveals thyme and honey.

Taste:

The mouth is refined, creamy, relatively smooth and has present minerality, a kind of saltiness due to the typical Atlantic climate. The wine is very broad in the mouth with an almost crunchy, nutty texture. The finish is voluptuous with very precise notes of preserved and ripe fruit.

Gastronomic Accompaniments:

This wine is the perfect partner for elegant dining, fine fish, braised veal, free range chicken and ripe cheese with a hard structure.



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.

WineWise Notes:

For her trophy white, Filipa uses only her best and oldest Bical grapes from the Ois do Bairro, where stony clay overlays an extremely chalky subsoil. Fermented burgundy-style in 500 liter barrels with batonnage every two weeks until bottling in May, this is always rated one of the top whites in Portugal. A study in contrast, with creaminess balanced by an assertive flinty character – as if Meursault were made in Sancerre. LIMITED

