

Fílipa Páto 2023 Dinamico BicalxArinto Branco (Bairrada)

WineWise Code	PPF-DBB23
Country	Portugal
Region	Beiras
Color/Style	White
De-stemming %	Whole cluster
Fermentation vessel	Stainless steel
Additional fermentation notes:	The grapes are handpicked from different vineyards. Whole bunches were pressed and fermented with indigenous yeast in a temperature-controlled tank. 10% is fermented in casks of French oak (500-600 l pipas)
Aging Vessel	90% Stainless Steel, 10% Used Barrique
Aging duration	6 months
Filtered?	Yes
Fining Agent	None
Yeast protocol	Spontaneous
Malolactic conversion	Yes
Additional maturation details:	Lees contact/stirring: 6 months
Added sulfur	Yes, 20 mg/L
Varieties	80% Bical; 20% Arinto
pH	3.25
Residual sugar	1.6
ABV	11.5
Acidity	4.75 Tartaric
Closure type	Natural cork
Annual production	24,600 bottles
Certified vegan?	No
Soil types	Calcareous
Elevation	90/100
Vine age	30
Vine yields	40 hl/ha
Farming Practices	Practicing organic, practicing biodynamic
Harvest method	Manual harvest
Additional harvest notes	Bical is harvested in the beginning of September, the Arinto on the other hand, matures later and is harvested 2-3 weeks later.
Other interesting vineyard details:	The grapes are handpicked from different vineyards

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.

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. Fílipa 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.

Producer Notes:

Colour:

Brilliant yellow straw colour with greenish rim, good viscosity.

Bouquet:

The nose reminds pear (typical for the Bical grape) with some hints of iode and a certain spiciness (thyme and rosemary).

Taste:

The mouth is refined, creamy, relatively smooth and has present minerality, a kind of saltiness due to the typical Atlantic climate. The middle palate is fruit-driven and the aftertaste is dry and refreshing with a lingering acidity.

Gastronomic Accompaniments:

Great with fresh goat and sheep cheeses (Requeijão), raw and marinated fish and shellfish, grilled poultry, smoked quail, mediterranean cuisine and salads with fresh vinaigrettes with yuzu or lemon from the garden

