

Fílipa Páto 2023 Dinamico Baga (Bairrada)

WineWise Code	PPF-DNB23
Country	Portugal
Region	Beiras
Color/Style	Red
De-stemming %	Whole cluster
Fermentation vessel	Stainless steel
Additional fermentation notes:	Fully destemmed, fermented in tanks with very little extraction and long maceration on the skins.
Aging Vessel	100% Stainless Steel
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	No
Varieties	100% Baga
pH	3.54
Residual sugar	1.4
ABV	12
Acidity	5.62 Tartaric
Closure type	Natural cork
Annual production	21,000 bottles
Certified vegan?	No
Soil types	Calcareous, Loam
Elevation	90/100
Vine age	40
Vine yields	40 hl/ha
Farming Practices	Practicing organic, practicing biodynamic
Harvest method	Manual harvest
Other interesting vineyard details:	The grapes are handpicked from different vineyards in Bairrada. The vineyards are fully controlled by us.

WineWise Notes:

Bairrada is a region rich in small holdings of old vines planted on limestone soils with excellent qualities. This new wine is the happy result of Filipa's and William's ceaseless search for good sources of grapes to supplement their own to meet the burgeoning demand for their wines. Entirely consistent with the familiar FP Baga, which it replaces in the range, you will find it to have the familiar aromatic flair, thoughtful balance and sheer deliciousness that have made Filipa the shining star that she is.

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.

Producer Notes:

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 fruit-driven nose with a typical strawberry and damson plum touch, often with nuances of licorice, 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 excellently 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°C in elegant glassware and preferably aerated before serving. Baga tends to be slightly reductive when it has not been aged in oak...

