

FACT SHEET

GRAPE VARIETAL

100% Baga - Alentejana.

CONCEPT

Charismatic and famous for its freshness and rusticity the grape Baga is the symbol of both a style of wine and of an entire wine region. This "Baga Alentejana", on the other hand, tests the grape further south, where schist soils, sun and heat, allow a different level of maturation. The result? It is Baga like we have never tasted before, remaining true to its identity.

APPELLATION

Vinho Regional Alentejano.

TASTING NOTES:

A Baga from Alentejo rustic as it should be. Hot and with another maturation level. Unoaked which allows you to taste this unique grape varietal further south as you never seen before.

CLIMATE

Continental Mediterranean climate. Hot and dry with cold nights.

PRODUCTION

4 196 bottles of 0,75L.

ALCOHOL

14% Vol.



SOILS

Small plots of vines growing on sub-zones of very infertile rocky schist soils naturally produce low yields of concentrated and healthy fruit characterized by deep aromatic intensity. The climate of the ripening months is typically warm and dry with cold nights. After prolonged monitoring the bunches are selectively handpicked into small boxes at the peak of tannin ripeness.

VINIFICATION

All bunches entering the winery are passed over a sorting table and subjected to intensive quality control. The grapes are gently crushed and moved by gravity into temperature regulated vats. Both alcoholic and malolactic fermentation occur naturally with no inoculation.

AGEING

12 months tank ageing. Unoaked.

STORAGE AND SERVICE

Store at 12-14°C and serve at 16°C to drink at 18°C.

WINE PAIRING

Lamb and game dishes. Where the freshness of the Baga cuts the grease.

WINEMAKER: ANTÓNIO MAÇANITA