



## PAST VINTAGES

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### Baga/Touriga Nacional 2021

CSPC# 725369

750mlx12

12.5% alc./vol.

<b>Grape Variety</b>	60% Baga, 40% Touriga Nacional
<b>Winemaker</b>	Luis Pato
<b>Vineyards</b>	Baga grapes and Touriga Nacional, from vineyards planted in sandy and chalky clay soils.
<b>Harvest</b>	August 2021
<b>Fermentation/ Vinification</b>	Produced from Baga (60%) and Touriga Nacional (40%) grape varieties, this wine is vinified to enhance the primary flavours and the chocolate character of Baga, subject to a first harvest in the end of August. Fermented during 3 days in stainless steel vats under temperature control
<b>Tasting Notes</b>	Luis Pato Baga Touriga Nacional has aromas that reminds of violets, berries' notes, especially raspberries, and also smoked notes. It is an elegant and fruity red wine with chocolate hints dominating its character. It presents extraordinary mineral notes and great acidity.
<b>Serve with</b>	To be dished up with red meat, hunt meals, light cheese, and codfish. Serve at 14-16°C. Aging capacity of 10-15 years.
<b>Cellaring</b>	<b>Drink between 2020-2026</b>
<b>Scores/Awards</b>	<b>16.5 points - Vinho Grandes Escolhas 2022</b>
<b>Reviews</b>	<i>"Black fruit and bitter chocolate, good acidity, and live and fine tannins, for this cut of two characteristic grapes (one from Bairrada, another from Dão) where the rustic baga is complemented by the elegance of the Touriga Nacional. Slight smoky notes due to the brief passage in used wood and light alcohol completes the picture of this typical and very interesting red."</i> - Vinho Grandes Escolhas





## PAST VINTAGES

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### Baga/Touriga Nacional 2019

CSPC# 725369

750mlx12

13.1% alc./vol.

<b>Grape Variety</b>	<i>60% Baga, 40% Touriga Nacional</i>
<b>Winemaker</b>	Luis Pato
<b>Vineyards</b>	Baga grapes and Touriga Nacional, from vineyards planted in sandy and chalky clay soils.
<b>Harvest</b>	August 2019
<b>Fermentation/ Vinification</b>	Luis Pato Baga Touriga Nacional is a red wine produced with red grapes of Baga and Touriga Nacional from the region of Bairrada. After the fermentation process occurred, at controlled temperatures, the wine has stayed, for 9 months in stainless steel tanks prior to being bottled.
<b>Tasting Notes</b>	Black fruit and bitter chocolate, good acidity and live and fine tannins, for this cut of two characteristic grapes (one from Bairrada, another from Dão) where the rustic baga is complemented by the elegance of the Touriga Nacional. Slight smoky notes due to the brief passage in used wood and light alcohol completes the picture of this typical and very interesting red.
<b>Serve with</b>	To be dished up with red meat, hunt meals, light cheese, and codfish. Serve at 14-16°C. Aging capacity of 10/15 years.
<b>Cellaring</b>	Drink between 2020-2026
<b>Scores/Awards</b>	<b>16.5 points</b> - Vinho Grandes Escolhas 2021
<b>Reviews</b>	<i>"Black fruit and bitter chocolate, good acidity and live and fine tannins, for this cut of two characteristic grapes (one from Bairrada, another from Dão) where the rustic baga is complemented by the elegance of the Touriga Nacional. Slight smoky notes due to the brief passage in used wood and light alcohol completes the picture of this typical and very interesting red.</i> <i>- Vinho Grandes Escolhas</i>





## PAST VINTAGES

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### Casta Baga/Touriga Nacional 2016

CSPC# 725369

750mlx12

12.0% alc./vol.

<b>Grape Variety</b>	<i>60% Baga, 40% Touriga Nacional</i>
<b>Winemaker</b>	Luis Pato
<b>Vineyards</b>	90% of Baga grapes and 10% of Touriga Nacional, from vineyards planted in sandy and chalky clay soils.
<b>Fermentation/ Vinification</b>	Luis Pato Baga Touriga Nacional is a red wine produced with red grapes of Baga and Touriga Nacional from the region of Bairrada. After the fermentation process occurred, at controlled temperatures, the wine has stayed, for 9 months in stainless steel tanks prior to being bottled.
<b>Tasting Notes</b>	Black fruit and bitter chocolate, good acidity and live and fine tannins, for this cut of two characteristic grapes (one from Bairrada, another from Dão) where the rustic Baga is complemented by the elegance of the Touriga Nacional. Slight smoky notes due to the brief passage in used wood and light alcohol completes the picture of this typical and very interesting red.
<b>Serve with</b>	To be dished up with red meat, hunt meals, light cheese and codfish. Serve at 14-16°C. Aging capacity of 10/15 years.
<b>Cellaring</b>	Drink between 2020-2026
<b>Scores/Awards</b>	<b>16.5 points</b> - Vinho Grandes Escolhas 2019
<b>Reviews</b>	<i>"Luis Pato Baga Touriga Nacional is an elegant and fruity red wine with chocolate hints, ripe red fruit aromas dominating its character. It presents extraordinary mineral notes and great acidity."</i> - Vinho Grandes Escolhas





## PAST VINTAGES

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### **Casta Baga/Touriga Nacional 2015**

CSPC# 725369

750mlx12

12.0% alc./vol.

<b>Grape Variety</b>	<i>60% Baga, 40% Touriga Nacional</i>
<b>Winemaker</b>	Luis Pato
<b>Vineyards</b>	90% of Baga grapes and 10% of Touriga Nacional, from vineyards planted in sandy and chalky clay soils.
<b>Fermentation/ Vinification</b>	Fermented without stems at 27°C during two weeks in stainless steel vats. Matured in old used French casks and in some used American oak barrels. This wine is vinified to enhance the primary flavours and the chocolate character of Baga, subject to a first harvest in the end of August. Fermented during 3 days in stainless steel vats under temperature control. Final bottling March 2015.
<b>Tasting Notes</b>	Good deep ruby-violet colour. Spicy bouquet with some violets and cherries aromas. In the mouth, it is very smooth with a pleasant finish. A good red wine to goggle with some tapas.
<b>Serve with</b>	To be dished up with red meat, hunt meals, light cheese and codfish. Serve at 14-16°C. Aging capacity of 10/15 years.
<b>Cellaring</b>	Best drunk between 2015 onwards





## PAST VINTAGES

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### Casta Baga/Touriga Nacional 2013

CSPC# 725369

750mlx12

12.0% alc./vol.

<b>Grape Variety</b>	<i>60% Baga, 40% Touriga Nacional</i>
<b>Winemaker</b>	Luis Pato
<b>Vineyards</b>	90% of Baga grapes and 10% of Touriga Nacional, from vineyards planted in sandy and chalky clay soils.
<b>Fermentation/ Vinification</b>	Fermented without stems at 27°C during two weeks in stainless steel vats. Matured in old used French casks and in some used American oak barrels. This wine is vinified to enhance the primary flavours and the chocolate character of Baga, subject to a first harvest in the end of August. Fermented during 3 days in stainless steel vats under temperature control. Final bottling March 2015.
<b>Tasting Notes</b>	Good deep ruby-violet colour. Spicy bouquet with some violets and cherries aromas. In mouth it is very smooth with a pleasant finish. A good red wine to goggle with some tapas.
<b>Serve with</b>	To be dished up with red meat, hunt meals, light cheese and codfish. Serve at 14-16°C. Aging capacity of 10/15 years.
<b>Cellaring</b>	<b>Best drunk between 2015 onwards</b>
<b>Scores/Awards</b>	<b>15.5 points</b> - Jancis Robinson, <a href="http://JancisRobinson.com">JancisRobinson.com</a> - April 2012
<b>Reviews</b>	<i>"Black fruit and bitter chocolate, good acidity and live and fine tannins, for this cut of two characteristic grapes (one from Bairrada, another from Dão) where the rustic baga is complemented by the elegance of the Touriga Nacional. Slight smoky notes due to the brief passage in used wood and light alcohol completes the picture of this typical and very interesting red."</i> - JR, <a href="http://JancisRobinson.com">JancisRobinson.com</a>





## PAST VINTAGES

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### **Casta Baga 2011**

CSPC# 725369

750mlx12

12.5% alc./vol.

**Grape Variety**

*85% Baga, 15% Touriga Nacional*

**Winemaker** Luis & Filipa Pato

**Vineyards** 90% of Baga grapes and 10% of Touriga Nacional, from vineyards planted in sandy soils, mainly, from young vineyards planted in chalky clay soils.

**Fermentation/  
Vinification** This wine is vinified to enhance the primary flavours and the chocolate character of Baga, subject to a first harvest in the end of August.

Fermented during 3 days in stainless steel vats under temperature control.

A third of the batch aged in 650 liters used French oak for 5 months

**Tasting Notes** This red has good complexity and structure. Black fruit and dark chocolate, good acidity and fine tannins. The rusticity of the Baga is complemented by the elegance of Touriga Nacional. Lively and personalized aroma with wild berries notes of Baga and floral suggestions of Touriga. This last variety has also contributed to soften the tannins. Fresh, with good acidity.

**Serve with** To be dished up with red meat, hunt meals and codfish. Serve at 16°C. Aging capacity of 10/15 years.

**Cellaring** Good aging potential: it will still evolve for the next 5-10 years.





## PAST VINTAGES

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### Casta Baga 2008

CSPC# 725369

750mlx12

14.5% alc./vol.

**Grape Variety**

60% Baga, 40% Touriga Nacional

**Winemaker**

Luis & Filipa Pato

**Vineyards**

90% of Baga grapes and 10% of Touriga Nacional, from vineyards planted in sandy soils, mainly, from young vineyards planted in chalky clay soils.

**Fermentation/  
Vinification**

Fermented without stems at 27°C during two weeks in stainless steel vats. Matured in old used French casks and in some used American oak barrels. This wine is vinified to enhance the primary flavours and the chocolate character of Baga, subject to a first harvest in the end of August. Fermented during 3 days in stainless steel vats under temperature control.

**Tasting Notes**

Good deep ruby-violet colour. Spicy bouquet with some violets and cherries aromas. In mouth it is very smooth with a pleasant finish. A good red wine to goggle with some tapas.

**Serve with**

To be dished up with red meat, hunt meals and codfish. Serve at 16°C. Aging capacity of 10/15 years.

**Cellaring**

Best drunk between 2008-2021

**Reviews**

*"Dark red in colour. Appealing aromas of dusty, but juicy red currents and cherries with a bit of wild game. Tart and lean in the mouth, but with sweet cherry and red current fruit followed up with some pepper and spice"*  
- [www.unitedcellars.com.au](http://www.unitedcellars.com.au)

*"Beautiful wine in a pleasantly small way, with pronounced game and sourberry either side of cherry fruit. Light, fresh, pretty and savoury. Nice elegant round-finishing tannins and bright acidity (Baga can be notoriously tart/acidic)."*  
- [winestar.com.au](http://winestar.com.au)

*"Spearmint and brush, then gamey red berry, a touch of forest floor and hint of raw tobacco, just what you'd expect from Baga with a big whack (40%) of Touriga Nacional. Fruit is sour cherry/damson plum, soft, open and slightly earthy-gamey, with a little Indian ink spiciness and a hint of nicely astringent tannin. Man, it looks seriously Pomerol-like in its chalky-gravelly after-effect. Aged only in stainless and concrete, closed with screwcap."*  
- [thespanishacquisition.com](http://thespanishacquisition.com)





## PAST VINTAGES

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### Casta Baga 2005

CSPC# 725369

750mlx12

13.0% alc./vol.

**Grape Variety**

100% Baga

**Winemaker**

Luis & Filipa Pato

**Tasting Notes**

A lot of softness and some smoky richness. On the palate there is a touch of gaminess, and a lovely soft fruit quality but still with a nice background structure of gentle tannins and good cherry acidity. It will last, at least, ten years.

**Serve with**

To be dished up with grilled dishes, meats and fishes.

**Scores/Awards**

**89 points** - Tom Firth, Wine Access - November 10, 2011

**86 points** - Kim Marcus, Wine Spectator - Web Only 2009

**16.5 points** - Julia Harding, JancisRobinson.com - Sept 14, 2010

**Reviews**

*"Made from the notoriously difficult baga grape, look for herbal, smoke, dark chocolate and resin aromas and intense wild berry fruits. Tightly wound on the palate, with lifted red cherry fruit, intense tannins, oak resin and a long, almost delicate, dried herb finish. Baga keeps well in the cellar and this one should handle 5 to 10 years with little trouble. Drink with grilled meats, stews or roasts."*

- TF, Wine Access

*"This has a meaty aroma, with beefy flavors to match, along with dried berry, currant and savory herbs. There's hints of pepper on the finish. Drink now. 400 cases imported."*

- KM, Wine Spectator

*"Slightly herbal and medicinal on the nose (those famous eucalyptus trees). Gentle complexity of red fruit. Elegant, fresh, dry and relatively light. (No oak influence here)."*

- JH, JancisRobinson.com

