



## PAST VINTAGES

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### Vinho Espumante Casta Baga – Sparkling Rosé NV

CSPC# 725371

750mlx12

12.0% alc./vol.

**Grape Variety**

**100% Baga**

**Winemaker** Luis Pato

**Vineyards** Grown in vineyards planted in chalky-clay soils with Baga grapes.

**Vinification/  
Maturation** Vinified through a slight pressure, in a vacuum press to obtain a juice yield that doesn't exceed 60%. It is followed by a fermentation in stainless steel vats. As the second fermentation occurs inside the bottle, the wine matures six to nine months on the lees before the necessary procedures to finish it, to reach the client in its best conditions.

**Tasting Notes** Luis Pato is an expert in sparkling wines. This rosé, made with the Baga grape variety, is surprising. It has an intense aroma, beautiful salmon color and is delicious in the mouth, very dry and refreshing, with a sophisticated touch of fermentation notes. A different choice and full of charm.

**Serve with** What a fun wine! Perfect for pizza parties or BBQs, this food friendly sparker shows a beautiful light ruby color in the glass. With an abundance of fine bubbles, it shows notes of red plums, black cherries, and pomegranate with subtler elements of orange peel, coffee and dried herbs. Robust and flavorful, yet refreshing and easy to like, this is a value sparkler perfect for celebrating on a weeknight!

**Scores/Awards** **90 points** - Robert Parker, Wine Advocate - 2013





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**Winemaker**

Luis & Filipa Pato

**Vineyards**

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**Vinification/**

**Maturation**

Vinified through a slight pressure, in a vacuum press to obtain a juice yield that doesn't exceed 60%. It is followed by a fermentation in stainless steel vats. As the second fermentation occurs inside the bottle, the wine matures six to nine months on the lees before the necessary procedures to finish it, to reach the client in its best conditions.

**Tasting Notes**

Lovely focused broad dark cherry and black fruit nose. Spicy, complex and intense. The palate has nice fresh savoury dark fruits with great intensity and an earthy spiciness. This delicious wine is dense and structured with good acidity: should age well. It will last more than fifteen years. Ideal wine to accompany several menus from which we enhance the roasted suckling pig, even if accompanied with orange, since the inexistence of tannins doesn't collide with the citric taste of the orange.

**Serve with**

It should be served at 8°C to avoid destroying the flavour of the grape. To be dished up with fish, shellfish, roasted meats in the oven, due to its high acidity that balances the tastes of those delicacies.

**Scores/Awards**

**89 points** - Treve Ring, [gismondionwine.com](http://gismondionwine.com) - August 2019

**16 points** - Julia Harding, [JancisRobinson.com](http://JancisRobinson.com) - August 25, 2009

**Reviews**

*"The Pato family is synonymous with Bairrada wine. Luis Pato's family has been producing wine since the 18th century, with his father João the first to bottle wine in Bairrada DOC after it was officially demarcated as an appellation. This is a dry (bruto) fizzy deeper-hued rosé of baga, from chalky clay soils. This undergoes minimal pressure in a vacuum to obtain a light juice which is fermented in stainless before a second ferment in the bottle, where it spends nine months on the lees. Earthy, herbal raspberry, dusty stone, grippy thorny baga tannins, and a sapid, pink floral note is seized with searing pink grapefruit acidity, finishing with a heavy sprinkle of salts. For drinking now, with picnics / charcuterie."*

- TR, [gismondionwine.com](http://gismondionwine.com)

*"Pale pink, tasting of fresh strawberries and raspberries. Crisp and delicate despite the bright fruit flavours."*

- JH, [JancisRobinson.com](http://JancisRobinson.com)





## PAST VINTAGES

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### Vinho Espumante Casta Baga – Sparkling Rosé 2008

CSPC# 725371

750mlx12

12.0% alc./vol.

**Grape Variety**

100% Baga

**Winemaker**

Luis & Filipa Pato

**Vineyards**

Grown in vineyards planted in chalky-clay soils with Baga grapes.

**Vinification/**

**Maturation**

Vinified through a slight pressure, in a vacuum press to obtain a juice yield that doesn't exceed 60%. It is followed by fermentation in stainless steel vats. As the second fermentation occurs inside the bottle, the wine matures six to nine months on the lees before the necessary procedures to finish it, to reach the client in its best conditions.

**Tasting Notes**

Lovely focused broad dark cherry and black fruit nose. Spicy, complex and intense. The palate has nice fresh savoury dark fruits with great intensity and an earthy spiciness. This delicious wine is dense and structured with good acidity: should age well. It will last more than fifteen years. Ideal wine to accompany several menus from which we enhance the roasted suckling pig, even if accompanied with orange, since the inexistence of tannins doesn't collide with the citric taste of the orange.

**Serve with**

It should be served at 8°C to avoid destroying the flavour of the grape. To be dished up with fish, shellfish, roasted meats in the oven, due to its high acidity that balances the tastes of those delicacies.

**Scores/Awards**

**84 points** - Roger Voss, Wine Enthusiast - November 1, 2009

**16 points** - Julia Harding, JancisRobinson.com - August 25, 2009

**Reviews**

*"Fresh strawberries dominate this fresh, lively rosé sparkler. It is aromatic, soft and fruity, with attractive final acidity."*

- RV, Wine Enthusiast

*"Pale pink, tasting of fresh strawberries and raspberries. Crisp and delicate despite the bright fruit flavours."*

- JH, JancisRobinson.com

