



PAST VINTAGES

Vinho Espumante Maria Gomes – Sparkling White NV

CSPC# 725370

750mlx12

12.6% alc./vol.

Grape Variety

100% Maria Gomes

Winemaker Luis Pato

Vineyards Grown in vineyards planted in sandy soil.

Harvest Maria Gomes grape variety is one of the main white grape varieties from Bairrada. Every year, between the middle and the end of August, we pick up for sparkling wine to get high levels of acidity; the second picking is made two weeks later, to the production of the white wine.

**Vinification/
Maturation** Fermented in separate stainless-steel vats under control temperature for 15 days. The second fermentation was completed in the bottle to keep the flavour of flowers and fruits from the main grape. Aged 5 months in the bottle. Before release.

Tasting Notes This Portuguese sparkler is made from the obscure Maria Gomes grape by one of the country's top wine-makers, Luis Pato. The result is a fresh with lovely, sweet-floral fruits on the nose, and a touch of toasty and biscuit character. Dry on the palate, but not too Brut, it is packed with apple, fresh lemon, white plum, and white flowers.

Serve with It is a summer wine but also of conviviality.
Serve with White meat, Fish & vegetables.
Serve at 10°C

Bottled 2022





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Vinification/ Maturation	Fermented in separate stainless-steel vats under control temperature for 15 days. The second fermentation was made in the bottle to keep the flavour of flowers and fruits from the main grape. Aged 5 months in the bottle. Before reléase.
Tasting Notes	This Portuguese sparkler is made from the obscure Maria Gomes grape by one of the country's top winemakers, Luis Pato. White fleshy notes interplay with quince, jasmine, and yellow plum. Pato uses the Champagne method to create this lovely, dry bubbly.
Serve with	It is a summer wine but also of conviviality. Serve with White meat, Fish & vegetables. Serve at 10°C
Scores/Awards	16 points - Julia Harding, JancisRobinson.com - May 1, 2017 87 points - Mark Squires, eRobertParker.com #238 - August 31, 2018
Reviews	<i>"Intensely aromatic with sour quince as well as a creamy apricot note and just slightly yeasty. Sour freshness on the finish, lightly grapey and floral. A fizz you cannot ignore. Dryish and clean on the finish. But grapey overall and leesy. (JH)"</i> - JH, JancisRobinson.com

"The NV Espumante Maria Gomes typically also has 10% Sercialinho, but not this year. Dry (three grams of residual sugar) and coming in at 12.6% alcohol, it was disgorged in April 2018, after only seven months on the lees. Although technically NV, it is all from 2017. This is supposed to be fruity and easy, and that describes it well. It lacks the winery's usual intensity and power, but it is tasty and a lot of fun. Plus, the price is very right. Drink it young. The disgorgement date is noted by laser printing on the bottle. It is really hard to see—a little northeast of the back label. Before the bottle becomes cold and "sweats," it is readily visible if you look carefully."
- MS, eRobertParker.com





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- Grape Variety** 95% Maria Gomes, 5% Arinto
- Winemaker** Luis & Filipa Pato
- Vineyards** Grown in vineyards planted in chalky-clay soils with Baga grapes.
- Vinification/
Maturation** Fermented in separate stainless steel vats under control temperature during two weeks. The second fermentation was made in the bottle to keep the flavour of flowers and fruits from the main grape.
- Tasting Notes** This Portuguese sparkler is made from the obscure Maria Gomes grape by one of the country's top wine-makers, Luis Pato. White fleshy notes interplay with quince, jasmine, and yellow plum. Pato uses the Champagne method to create this lovely, dry bubbly.
- Serve with** It is a summer wine but also of conviviality.
- Scores/Awards** **85 points** - Roger Voss, *Wine Enthusiast* - November 1, 2009
16.5 points - Julia Harding, *JancisRobinson.com* - August 25, 2009
- Reviews** "A fine burst of simple, fresh fruit and crisp acidity. Mainly made from the Maria Gomes grape, with a small amount of Arinto, the wine has fresh apples and citric pink grapefruit."
- RV, *Wine Enthusiast*
- "95% Maria Gomes, also known as Fernão Pires, 5% Arinto. three to six months on the lees, what Pato describes as 'anti-champagne', where the intention is to showcase the grape variety and not the winemaking process (and the lot number reveals the vintage). Delicate citrus, light but lingering. Very slightly floral, clean and fresh and just the slightest grip of skin texture that enhances the overall effect."
- JH, *JancisRobinson.com*





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