



PAST VINTAGES

Maria Gomes 2022

CSPC# 783757

750mlx12

12.5% alc./vol.

Grape Variety

100% Maria Gomes

Winemaker Luis Pato

Harvest Maria Gomes is one of the main Bairrada white grapes. Two pickings are made on Maria Gomes vineyards. The 1st picking for the sparkling is made in the middle to the end of August to get a good acidity; the 2nd picking is made 2 weeks later to improve the ripeness of the remaining grapes for this white wine.

Vinification Fermented in stainless steel vats and bottled young.

Tasting Notes The white grape variety Fernao Pires is called in the Beiras Maria Gomes. A fresh, fruity, and incredibly delicious white wine from sandy soils of the Maria Gomes grape comes. Crisp and fresh with an enticing array of clean fresh yellow plums and a slatey texture. Juicy, slightly mineral, and finely textured. Aromas of peaches and melon dominate. Long finish.

Serve with Appetizers, salads, fish, shellfish, white meats, Italian and Asian cuisine including sushi and food with citrus sauces. Serve at 12°C

Cellaring Drink 2022-2025





PAST VINTAGES

Maria Gomes 2021

CSPC# 783757

750mlx12

12.5% alc./vol.

Grape Variety

100% Maria Gomes

Winemaker Luis Pato

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Cellaring Drink 2018-2022

Scores/Awards **16 points** - Revista de Vinhos, Portugal - 2021

16 points - Vinho Grandes Escolhas, Portugal - 2021

Reviews *"Crisp and fresh with an enticing array of clean fresh yellow plums and a slatey texture."*

- RdV





PAST VINTAGES

Maria Gomes 2020

CSPC# 783757

750mlx12

12.5% alc./vol.

Grape Variety

100% Maria Gomes

Winemaker Luis Pato

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Vinification Fermented in stainless steel vats and bottled young.

Tasting Notes The white grape variety Fernao Pires is called in the Beiras Maria Gomes. A fresh, fruity, and incredibly delicious white wine from sandy soils of the Maria Gomes grape comes. Crisp and fresh with an enticing array of clean fresh yellow plums and a slatey texture. Juicy, slightly mineral, and finely textured. Aromas of peach and melon dominate. Long finish.

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Cellaring Drink 2018-2022

Scores/Awards **16 points** - Revista de Vinhos, Portugal - 2021

16 points - Vinho Grandes Escolhas, Portugal - 2021

Reviews *"Crisp and fresh with an enticing array of clean fresh yellow plums and a slatey texture."*

- RdV





PAST VINTAGES

Maria Gomes 2018

CSPC# 783757

750mlx12

12.5% alc./vol.

Grape Variety

100% Maria Gomes

Winemaker

Luis Pato

Harvest

Maria Gomes is one of the main Bairrada white grapes. Two pickings are made on Maria Gomes vineyards. The 1st picking for the sparkling is made in the middle to the end of August to get a good acidity; the 2nd picking is made 2 weeks later to improve the ripeness of the remaining grapes for this white wine.

Vinification

Fermented in stainless steel vats

Tasting Notes

The white grape variety Fernao Pires is called in the Beiras Maria Gomes. A fresh, fruity and incredibly delicious white wine from sandy soils of the Maria Gomes grape comes. Juicy, slightly mineral and finely textured. Aromas of peach and melon dominate. Long finish.

Serve with

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Cellaring

Drink 2018-2022





PAST VINTAGES

Maria Gomes 2017

CSPC# 783757

750mlx12

12.5% alc./vol.

Grape Variety

100% Maria Gomes

Winemaker

Luis Pato

Harvest

Maria Gomes is one of the main Bairrada white grapes. Two pickings are made on Maria Gomes vineyards. The 1st picking for the sparkling is made in the middle to the end of August to get a good acidity; the 2nd picking is made 2 weeks later to improve the ripeness of the remaining grapes for this white wine.

Vinification

Fermented in stainless steel vats and bottled in Dec 2015

Tasting Notes

The white grape variety Fernao Pires is called in the Beiras Maria Gomes. A fresh, fruity and incredibly delicious white wine from sandy soils of the Maria Gomes grape comes. Juicy, slightly mineral and finely textured. Aromas of peach and melon dominate. Long finish.

Serve with

Appetizers, salads, fish, shellfish, white meats, Italian and Asian cuisine including sushi and food with citrus sauces. Serve at 12°C

Cellaring

Drink 2018-2022

Scores/Awards

88 points - Mark Squires, RobertParker.com #238 - August 31, 2018

Reviews

"The 2017 Maria Gomes (there is also 10% Sercialinho) is unoaked and comes in at 12.6% alcohol. It also comes in a little over the typical "fully dry" line with 5.6 grams of residual sugar and about the same in total acidity. It still feels dry—you won't remark on it—but it is relatively fruity. This 2017 vintage did tend to produce a lot of fruity whites. Showing good concentration and an easy-to-drink demeanor, this is a fine value. It has the stuffing for food pairings, and it will be good to drink on its own too. In some markets, it will be screw-capped and might actually age better. At the moment, it is well worth leaning up on this bargain."

- MS, eRobertParker.com





PAST VINTAGES

Maria Gomes 2015

CSPC# 783757

750mlx12

12.5% alc./vol.

Grape Variety

90% Maria Gomes, 10% Sercialinho

Winemaker

Luis Pato

Harvest

Maria Gomes is one of the main Bairrada white grapes. Two pickings are made on Maria Gomes vineyards. The 1st picking for the sparkling is made in the middle to the end of August to get a good acidity; the 2nd picking is made 2 weeks later to improve the ripeness of the remaining grapes for this white wine.

Vinification

Fermented in stainless steel vats and bottled in Dec 2015

Tasting Notes

Also known as Fernao Pires, the Maria Gomes grape thrives in the sandier areas of Bairrada. This is from 35 year old vines, and includes 10% Sercialinho in the mix, which really pulls together the gentler elements of the dominant variety, resulting in a zesty, sappy, dry white.

Serve with

Appetizers, salads, fish, shellfish, white meats, Italian and Asian cuisine including sushi and food with citrus sauces.

Serve at 12°C

Cellaring

Drink 2016-2023

Scores/Awards

15.5 points - Julia Harding, JancisRobinson.com - May 1, 2017

Reviews

"Surprisingly quiet on the nose. Dry, tangy but less fragrant than I expected. Lively, a touch grapey, pretty light but not bad length. (JH)"
- JH, JancisRobinson.com

