



PAST VINTAGES

Vinhas Velhas White 2019

CSPC# 725367

750mlx12

13.0% alc./vol.

Grape Variety	50% Bical, 25% Cerceal, 25% Sercialinho
Winemaker	Luis Pato
Vineyards	Chalky clay (Bical) + Sandy (Cercial and Sercialinho). Average vine age is 40 years.
Vinification/ Maturation	This wine is a lot of Bical (50%) on chalky-clay soil, Cerceal (25%) and Sercialinho (25%) on sandy soil. Fermentation is carried out in stainless steel vats, under controlled temperature, for a period of four months. Aged in Stainless steel /6 months.
Tasting Notes	The Luis Pato Vinhas Velhas White wine bears the signature of the winemaker Luis Pato, one of the biggest names in viticulture in Portugal. Made with a cut of Bical, Cerceal and Sercialinho grapes, from old vines located in the Bairrada wine region. Light yellow in color, it reveals citrus fruit aromas and floral notes on the nose. An elegant and balanced white wine with great acidity. This is a label that can be enjoyed now, but it has great storage potential and can age in the bottle for up to a decade.
Serve with	Great with chicken, fish, and shellfish. Also, great with Asian foods, cured and smoked meats, and light starters and salads.
Cellaring	Drink 2019-2028
Scores/Awards	89 points - Mark Squires, eRobertParker.com #254 - April 2021 17.5 points - Nuno Guedes Vaz Pires, Revista de Vinhos 2021
Reviews	<i>"The 2019 Branco Vinhas Velhas is a blend this year of 50% Bical and 25% each of Sercialinho and Cerceal, unoaked and coming in at 13.1% alcohol. Showing good concentration for the price point and the region, this still maintains the typical freshness and purity of this bottling. It feels elegant but never thin. It lingers nicely on the finish, and there is not a hair out of place. This understated Branco should hold well for most of the rest of the decade, but I'd still say it will do best on the younger side, and it won't likely turn into anything more special. In fact, it might be more likely to go down than up with extended aging, so don't hesitate to dive in now."</i> - MS, eRobertParker.com <i>"Straw color, greenish reflections. Delicate flower notes, lime, grapefruit, fine barrel spice. Careful lees work, good greasiness, precise volume, deep and persistent finish, combining salinity and apple nuance. A big white one, to last in the bottle."</i> - Revista de Vinhos





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From a blend of traditional Bairrada white grape varieties, Bical, Cercial and Sercialinho, this wine merges the Bairrada white wine character with my personal interpretation of the region. A better knowledge of the evolution of this wine can be attained by tasting the older vintages starting in 1990, as one can understand the evolution of my winemaking, personality and creativity.

Grape Variety	50% Bical, 25% Cercial, 25% Sercialinho
Winemaker	Luis Pato
Vineyards	Chalky-clay (Bical) + Sandy (Cercial and Sercialinho). Average vine age is 40 years.
Vinification/ Maturation	This wine is a lot of Bical (50%) on chalky-clay soil, Cercial (25%) and Sercialinho (25%) on sandy soil. Fermented and matured in stainless steels vats. Fermentation in Stainless steel with temperature control (2 weeks). Aged in Stainless steel /6 months.
Tasting Notes	Fermented in new casks of oak Allier after gentle pressing on vacuum, then aged in stainless steel vats for months. Quite attractive aroma with slightly toasted, smoked notes, citrus and pineapple. Very light on the palate, delicate, very expressive, lively and elegant finish with mineral and spicy notes.
Serve with Cellaring	Great with chicken, fish and shellfish. Also, great with Asian foods. Drink 2017-2027
Scores/Awards	90 points - Mark Squires, eRobertParker.com #238 - August 31, 2018 91 points - Treve Ring, gismondionwine.com - August 2019 16.5 points - Julia Harding, JancisRobinson.com - May 15, 2018 16.5 points - Vinho Grandes Escolhas 2018 16.5 points - Revista de Vinhos 2018
Reviews	<i>"The 2017 Branco Vinhas Velhas is a blend of 50% Bical and 25% each of Cercial and Sercialinho, unoaked and coming in at 12.7% alcohol. It also comes in just below the typical "fully dry" line in terms of residual sugar at 3.7 grams, but there is over seven grams of acidity, which provides a good balance. Why trade up from the lovely bargain that is the Maria Gomes? Well, this provides more concentration, to be sure, but clearly better structure. Here, you get focus, a longer finish and a fresher, more serious demeanor. This, said Pato, can last 20 years. It will become more complex. He's selling the 1991 now in California. We'll be a little conservative, but this looks like a fine value that will only be better in a few years."</i> - MS, eRobertParker.com
Reviews	<i>"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. Luis' daughter, Filipa, is a well-known winemaker in her own right. Bical, cercial and sercialinho, the latter grape only produced by Luis, and a variety he bred between sercial & alvarinho. From chalky-clay soils and 40-year-old vines, this was fermented and then aged in stainless for 6 months. Honeysuckle, pear skin, elderflower, earthy meadow grass, and almonds slide across the medium bodied, lightly waxy palate, finishing with a fine raft of stony, herbal spices."</i> - TR, gismondionwine.com



"A blend of 50% Bical, 25% Cercial and 25% Sercialinho. Fermented in tank and



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unoaked. Intensely fresh and citrusy aroma, a touch of sour quince. On the palate it is riper-fruited than expected even though the acidity is high. A clever blend of the more rounded Bical with the other two more acidic varieties. A fine chalky texture on the finish. If I had not tasted much older vintages, I probably would have suggested a much shorter drinking window. Very different from the broader, more cedary Vinha Formal 2016, which is a blend of Bical and Cercial and oaked. (JH)"

- JH, JancisRobinson.com

"Colour pale-straw. A nose of orange peels and a lozenge of some hybrid tropical fruit left, something between sapodilla, feijoa and cantaloupe. It has a really plush viscosity, but over a line of very clean, persistent acidity. By the time it finally slides off the tongue, much of the orange has turned to tangelo and faded. It's a highly satisfying adventure thats never the slightest bit scary."

- Vinho Grandes Escolhas



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Vinhas Velhas White 2016

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Grape Variety	<i>50% Bical, 25% Cerceal, 25% Sercialinho</i>
Vineyards	Chalky clay (Bical) + Sandy (Cercial and Sercialinho). Average vine age is 40 years.
Vinification/ Maturation	Fermentation in Stainless steel with temperature control (2 weeks). Aged in Stainless steel /6 months. Bottled December 2015
Tasting Notes	Fermented in new casks of oak Allier after gentle pressing on vacuum, then aged in stainless steel vats for months. Quite attractive aroma with slightly toasted, smoked notes, citrus and pineapple. Very light on the palate, delicate, very expressive, lively and elegant finish with mineral and spicy notes.
Serve with	Great with chicken, fish and shellfish. Also, great with Asian foods.
Cellaring	Drink 2016-2025
Scores/Awards	92 points - Mark Squires, Wine Advocate #232 – August 31, 2017 92 points - Jamie Goode, wineanorak.com - September 6, 2017
Reviews	<i>"The 2016 Branco Vinhas Velhas is a roughly equal blend this year of Bical, Cerceal and Sercialinho, unoaked and coming in at 12.5% alcohol. This simply coats the palate and seems full bodied, rich and very dense this year. So, too, was the 2015, but this might be even deeper. It may not have quite as much of that tightly wound feel and energy as the 2015 did, but they are two fabulous back-to-back values. This, while a little easier to read than the 2015 when I first saw it, does not lack for structure. As it airs and warms, it shows controlled tension on the finish, too. As with the 2015, this will likely show better with a year more in bottle, around the summer of 2018. It should age beautifully, perhaps better than indicated. I suspect the 2015 will eventually win out, when both have shed their baby fat, but at the moment, this shows better. At the pricing provided, there is no way you can go wrong with either. They are both super bargains."</i> - MS, Wine Advocate
	<i>"This is 50% Bical from chalky/clay soil, 25% Sercial from sandy soils and 25% Sercialinho from sandy soils. Crisp and intense. Youthful with lovely pear and citrus fruit, and a hint of pithiness. Very pure with good acidity. 92/100"</i> - JG, Wineanorak.com





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Vinhas Velhas White 2015

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Grape Variety	50% Bical, 25% Cercial, 25% Sercialinho
Winemaker	Luis Pato
Vineyards	Chalky-clay (Bical) + Sandy (Cercial and Sercialinho). Average vine age is 40 years.
Vinification/ Maturation	Fermentation in Stainless steel with temperature control (2 weeks). Aged in Stainless steel /6 months. Bottled December 2015
Tasting Notes	Fermented in new casks of oak Allier after gentle pressing on vacuum, then aged in stainless steel vats for months. Quite attractive aroma with slightly toasted, smoked notes, citrus and pineapple. Very light on the palate, delicate, very expressive, lively and elegant finish with mineral and spicy notes.
Serve with	Great with chicken, fish and shellfish. Also great with Asian foods.
Production	2,200 cases made
Cellaring	Drink 2016-2025
Scores/Awards	91 points - Mark Squires, eRobertParker.com #224 - April 2016 84 points - Kim Marcus, Wine Spectator - Web Only 2016
Reviews	<i>"The 2015 Branco Vinhas Velhas is 50% Bical, with 25% each of Cercial and Sercialinho. Surprisingly dense and full for this level, this is unevolved and shut pretty tight just now. (It was seen not too long after bottling.) Showing beautiful acidity, very fine depth and a crisp, penetrating finish, this needed some time to sort itself out. It drank a lot better some hours after it was first opened, still showing remarkable grip on the finish for this level. Granting that I saw it relatively soon after bottling, this is nonetheless powerful, tight and closed, with plenty of potential to improve with cellaring. The fine acidity and grapefruit nuance coupled with mid-palate concentration means it will likely do better with foods than its on its own, but it should eventually pull itself together well. At the moment, it is well worth leaning up, but it is mostly about the potential. It will likely show far better in the Summer of 2017. It should also hold well. It's a very nice bargain. Sourced from vines averaging over 30 years in age, there were 18,000 bottles produced."</i> - LG, eRobertParker.com <i>"Rustic, with leafy notes to the lemon and ripe apple flavors. Drink now. 2,200 cases made."</i> - KM, Wine Spectator





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Vinhas Velhas White 2013

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Grape Variety

Bical, Cerceal, Sercialinho

Winemaker Luis Pato

Tasting Notes Fermented in new casks of oak Allier after gentle pressing on vacuum, then aged in stainless Steel vats for months. Quite attractive aroma with slightly toasted, smoked notes, citrus and pineapple. Very light on the palate, delicate, very expressive, lively and elegant finish with mineral and spicy notes.

Serve with Great with chicken, fish and shellfish. Also great with Asian foods.

Scores/Awards **92 points** - Roger Voss, Wine Enthusiast - December 1, 2014
16 points - Revista de Vinhos 2014

Reviews *"Pato's pair of old vine wines, a red and this white, are beautifully complex. With its rich melon, tropical fruits, spice and light toastiness, this wine is concentrated with still-young acidity and currant fruit flavors. It's a great wine that needs to develop before drinking. Wait until 2016."*

- RV, Wine Enthusiast

"Citrus color and nose marked by aromas initially smoked and vegetables that are slowly evolving into a fresh citrus and delicate hints of ripe fruit, a fund over mineral and toasty in the mouth is a balanced wine with good structure, which highlights the positive, its acidity and freshness, taste reveals fruity and mineral, and slightly herbaceous and citric profile has a dry end in a prolonged and sustained."

- Winehouseportugal.com





PAST VINTAGES

Vinhas Velhas White 2010

CSPC# 725367

750mlx12

12.5% alc./vol.

Grape Variety

Bical, Cerceal, Sercialinho

Winemaker

Luis & Filipa Pato

Tasting Notes

Made from a blend of Bical, Cerceal and Sercialinho. Fermented in stainless steel vats and aged in chestnut casks for 4 months. Waxy with some nutty flavours as well as minerals, lemons and a nice buttered toast character. The finish is very long and displays great balance.

Serve with

Great with chicken, fish and shellfish. Also great with Asian foods.

Scores/Awards

16.5 points - Jancis Robinson, JancisRobinson.com - July 5, 2011
91 points - Tim Atkin MW, timatkin.com - Web Only August 2012

Reviews

"The only still wine in this collection of Pato whites and pinks. Cerceal and Sercialinho on sand. Unoaked. Pale straw. Very winning, opulent nose that is not at all sweet. Marked acidity and raciness but real breadth across the palate too. A wine of great interest that would really refresh in hot weather. No hurry to drink Drink 2011-2015."
- JR, JancisRobinson.com

"A taut, minerally, screwcapped white blend from a producer whose white wines age really well and are just as good as his more famous reds. Fresh, unoaked and slightly smoky with hints of jasmine and ginger spice and a long, satisfying finish. Portugal's answer to Chablis, with a hint of Riesling thrown in, this proves that local grapes like Bical and Cercial are capable of producing thrilling, bottle-matured white wines."
- TA, timatkin.com





PAST VINTAGES

Vinhas Velhas White 2007

CSPC# 725367

750mlx12

12.0% alc./vol.

Grape Variety

Bical, Cerceal, Sercialinho

Winemaker Luis & Filipa Pato

Tasting Notes Made from a blend of Bical, Cerceal and Sercialinho. Fermented in stainless steel vats and aged in chestnut casks for 4 months. Lovely bright, fresh, slightly nutty style with nice herby freshness, and also some breadth. A complex, full flavoured white with nice depth and texture.

Serve with To be dished up with fish and shellfish.

Scores/Awards **89 points** - Roger Voss, Wine Enthusiast - August 1, 2009

17 points - Jancis Robinson, JancisRobinson.com - August 25, 2009

Reviews *"A smooth, toasty wine, with distinct caramel and vanilla flavors, on top of ripe mangos and apricots. The Bical grape that dominates the blend gives a delicious creamy texture."*

- RV, Wine Enthusiast

"Luis Pato didn't want to show this wine but Carlos bought lots of it. Intense, quite smoky nose. Very well constructed with a beginning, middle and end. Fine with good fruit and acidity. Great balance and apparent potential to age. Long. More complex than most."

- JR, JancisRobinson.com

