

LUIS PATO

(BAIRRADA, CURIA, BEIRAS REGION, CENTRAL PORTUGAL)

www.luispato.com



Luis Pato
WINEGROWER

Luis Pato wines are the result of the association of two traditional families from Bairrada, the Pato family and the Melo Campos family. At the Quinta do Ribeirinho (Ribeirinho Estate) the documents reveal a wine production since the 18th Century. Its activity of wine bottling began in the 1970s.

Affectionately known as the 'King of Bairrada', Luis Pato is the man who has done most to put this region on the modern winemaking map. He is one of Portugal's most controversial winemakers and is a serious player with 65 hectares in production. From 2006 his vineyards are devoted entirely to Portuguese varieties; all international varieties having uprooted. Pato's passion is the Baga grape, and he says his chalky clay soils are perfect for it. Other varieties like Touriga Nacional are grown on sandy soils, in a meticulously planned estate.

Vinho Espumante Maria Gomes – Sparkling White NV

CSPC# 725370

750mlx12

12.6% alc./vol.

Grape Variety	100% <i>Maria Gomes</i>
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.
Bottled	Serve at 10°C 2024

