

# LUIS PATO

(BAIRRADA, CURIA, BEIRAS REGION, CENTRAL PORTUGAL)

[www.luispato.com](http://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. Luis now shares winemaking duties with his daughter, Filipa.

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## Vinha Formal 2024

CSPC# 733315

750mlx6

12.5% alc./vol.

<b>Grape Variety</b>	100% Bical.
<b>Winemaker</b>	Luis Pato.
<b>Sustainability</b>	Biodynamic.
<b>Vineyards</b>	100% Bical grape born in the hillside of Óis do Bairro facing Serra do Buçaco. Obtained from Bical grapes planted in chalky-clay soils.
<b>Vinification/ Maturation</b>	Must obtained by light pressing, cold decanted and then fermented in new Allier oak barrels for 9 months.
<b>Tasting Notes</b>	Aromas: Apricot, peach, sour apple, white flowers, an expressive and very elegant aromatic profile. Palate: On the unctuous and glycerine palate, the citrus component of grapefruit appears, with an excellent acidic structure giving great freshness. A very beautiful and elegant wine, full of flavor, with everything to improve in the bottle.
<b>Winemaker's Notes</b>	Very light golden color. Vinha Formal has aromas of vanilla and lemon zest, herbs and orange – with a delicate melt, fresh and harmonious.
<b>Serve with</b>	To be dished up with soft cheese, sushi, sticking Madeira, fish baked in the oven. It should be served at a temperature of 16 ° C
<b>Production</b>	2,400 bottles produced

