

# 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.

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## Maria Gomes 2022

CSPC# 783757

750mlx12

12.5% alc./vol.

<b>Grape Variety</b>	100% Maria Gomes
<b>Winemaker</b>	Luis Pato
<b>Harvest</b>	Maria Gomes is one of the main Bairrada white grapes. Two pickings are made on Maria Gomes vineyards. The 1 <sup>st</sup> picking for the sparkling is made in the middle to the end of August to get a good acidity; the 2 <sup>nd</sup> picking is made 2 weeks later to improve the ripeness of the remaining grapes for this white wine.
<b>Vinification</b>	Fermented in stainless steel vats and bottled young.
<b>Tasting Notes</b>	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.
<b>Serve with</b>	Appetizers, salads, fish, shellfish, white meats, Italian and Asian cuisine including sushi and food with citrus sauces. Serve at 12°C
<b>Cellaring</b>	Drink 2022-2025

