



Dinamica Baga 2025

The vineyards are located on limestone slopes of the Lower Jurassic with an eastward sunny orientation and a very intense Atlantic influence (they are only 15 km from the ocean). Mainly young vines from the mass selection of Baga's century-old vines. Filipa Pato's philosophy is as follows: "Baga from different places gives a more complex wine. Each place has its own expression of Baga. For us, it is a true terroir wine and a beautiful example of Baga with a fruity character and soft tannins. Each plot is vinified separately and at the end we blend them all into a single, unique and balanced wine". Dinamica (DNMC) is made from grapes from different parcels, each of which leaves its own mark on the Baga grape. They are vinified separately and finally blended to give a representative expression of Bairrada's terroir. The nose is fruity, elegant and distinguished, with a typical touch of strawberry and Damascus plum, often with hints of liquorice, slightly spicy (black pepper, laurel, thyme, rosemary, ...). On the palate, the wine is fruity with a nice structure and an almost velvety texture with a very fresh and inviting aftertaste.

Producer	Filipa Pato
Region	Bairrada
Volume	75.0 cl.
Grape Variety	Baga
Drinking window	2025-2030
Alc.	12.0%
Vinificatie	Complete de-stemming, fermentation in vats with very little extraction and long maceration on the skins.
Rijping	a few months in stainless steel

13.00 €