



Quinta das Bageiras branco 2023

Mario Sergio invariably produces wines of character and this goes from the bottom to the top. This "base wine" has a lot to offer. In its youth, it convinces with excellent freshness and surprising length. And even though it is not a very expensive wine, it ages fantastically. 10 years in the cellar and it will still be full of freshness, expressing wonderful complexity.

Producer	Quinta das Bageiras
Region	Bairrada
Volume	75.0 cl.
Grape Variety	Maria Gomes, Bical
Drinking window	2025-2032
Alc.	13.0%
Vinificatie	From vines that are a little less than 15 years old. The must is placed in small open 1 m ³ decanters where it stays for 24 to 36 hours in order to decant by natural precipitation. At the end of this operation, the must is transferred to stainless steel vats where it is fermented with temperature control. The wine is fermented solely by the indigenous yeasts of the grape, without the addition of enzymes or other yeasts.
Rijping	in stainless steel

10.60 €