

VAT: BE0475637718
The Portugal Collection
Begijnhof 28
B- 3800 SINT-TRUIDEN
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## Buçaco tinto 2017

The Buçaco-hotel has been producing a wonderful blend of Dão and Bairrada wines for 100 years. Until recently, the wines were only available to hotel guests, but now we can also offer about 300 bottles each year. This red wine is made from the Baga grape variety that the Bairrada region is famous for, it provides tannins and is the backbone of the wine. The cuvée is also made up of Touriga Nacional which comes from the Dão region, which brings strength and balance with a dose of finesse to the wine. The wines show a beautiful complexity in their youth, but have a notorious ageing potential and become more impressive after bottle ageing. The hotel's wine list still includes many bottles from the 1950s and 1960s that are of stunning quality. Tasting note for 2011 cuvée from Julia Harding (Jancisrobinson.com) who in May 2016 tasted over 20 old vintages in red: "Inky black and full of tannin and acidity with all the beautiful dry darkness. Fine and dry texture. The wine is still a little young, but everything is in place for a glorious future, as the perfume is released and the tannins fade. In these younger vintages, the aroma of Touriga tends to dominate at first, but gradually the Baga will appear and become more expressive and less overwhelmed by Touriga in terms of the aromatic profile of the wine. (JH) Drinking 2025-2060

Producer	A. Almeida Hotels
Region	Bairrada
Volume	75.0cl
Grape Variety	60% Baga, 40%Touriga
Drinking window	2024-2045
Alc.	13.5%



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Vinificatie

Since the beginning of production in 1917, Bussaco wines have been and still are produced in the same way, with the same methods as in the past. The fact that the grapes come from the regions of Dão and Bairrada guarantees a wonderful wine, nobly elaborated in the bottle. The two grape varieties are fermented separately.

Rijping

The aging lasts up to 12 months, 50% in new French oak barrels and 50% in old barrels of two wines. The wine is commercialised after having spent 4 years in bottle in the quinta's cellars.

74.32 €