



Nossa Tola Bical 2023

You will not find a better introduction to T.ola than William and Filipa's own. They describe the wine as follows: "Tola" is a precise wine and reveals the typical limestone character of Bairrada. It has a bright pale yellow color. On the nose the wine opens out deeply, intense and elegant aromas come to the fore: floral notes of white flowers, peach blossom, pear, honey, grilled almonds, even exotic woods at times. On the palate the texture is silky and dominated by a harmonious roundness which never imparts any heaviness. The aftertaste is exceptionally persistent with smoked hints and enhances the finesse of the whole with a lingering acidity. This is a mineral wine suited for refined gastronomy. This wine should age very well over more than 15 years, serve it at 10-12° in elegant glasses, when young better aerate in a decanter. At the table it will match heavenly with refined sweetbread or poultry in a creamy sauce, all noble white fish in sauces, scallops, langoustine, lobster and oven glazed oysters. Dry goat cheeses with a full flavored character or semi-hard raw milk cheeses will accompany this wine fabulously."

Producer	Filipa Pato
Region	Bairrada
Volume	75.0 cl.
Grape Variety	Bical
Drinking window	2025-2037
Alc.	13.0%
Vinificatie	fermentation directly in wooden barrels, purely from the grape's indigenous yeasts.
Rijping	12 months in wooden barrel

38.90 €