VAT: BE0475637718
The Portugal Collection
Begijnhof 28
B- 3800 SINT-TRUIDEN
+32 477 459 644

Nossa Solera + Decanter

To celebrate their 20th harvest and to highlight the unique “terroir”, Filipa and William proudly share this exceptional wine with you. It is made with different solera wines. The classic method “anti-vintage” blend started off with Filipa’s first harvest in 2001. Year after year, the old wine educates the young wine. Each new harvest melds with the mature ones to give a timeless, pure expression of our terroir with lots of tension and depth. The particularity of this wine is that has been aged for many years on barrel in the cellar before being released. It was always in contact with oak to ensure its longevity and stability. So enjoy it now or in the next two years. On the nose you'll notice a hint of white flowers, ripe and dried citrus fruits, perish, liquorice as well as marzipan and gingerbread. The taste is very complex: flavours of hazelnut, nougat, almonds, brioche, candied orange peel, cocoa beans, and honey with a lingering minerality and refreshing acidity, persistent long finish. Why would you decant our “ Em Solera”? As it is a complex wine and has a whole host of subtle aromas and flavours that need time to unfold. Decanting definitely helps to bring out the full potential of the wine. For that reason we offer this wine in a package that comes with one. It is highly recommended to carafe the Solera in a suitable decanter. This is quite simply aerating the wine in order to soften it and release its aromas. By doing this, thanks to the oxygen it will fully deliver all its full complexity. It may come as a surprise, but it will sublimate this Solera and optimise its appreciation. Serve the wine at 10 degrees Celsius in fine glassware. Important to know is that this wine has never been aged in any vessel of metal whatsoever. It was bottled with natural cork and after degorgement again tapped with natura. To make a long story short: Solera is simply a must have for wine lovers.

Producer	Filipa Pato
Region	Espumante
Volume	75.0 cl.
Druivenras	: Baga, Bical and a small percentage of other indigenous grape varieties
Drinking window	2022-2025
Alc.	12.0%
Vinificatie	méthode traditionnelle

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Rijping	in used French oak barrels

123,14 €