

SIDONIO COLHEITA | 2016



ABOUT THE GRAPE

100% Baga. One of the most tannic grapes in Portugal that ages like a dream.

THE TERROIR

The western part of the Beiras, between the mountainous Dão region and the surf-washed Atlantic beaches, Bairrada has a mild, maritime climate with abundant rainfall. Flat in the west, the region rises in the east into small hills, intensively farmed and sometimes wooded. This is the land of leitão, the delicious roast suckling pig, and also, traditionally, of firm red wines made from the Baga grape - red Bairrada used to contain a minimum 85% of Baga.

WINEMAKING

Crushing with partial destemming and cooling the grapes in small open vats, where maceration begins followed by fermentation, without the addition of enzymes or yeast.

AGING: After the fermentation period, the wine is transferred to cement vats and later stainless steel tanks, where it rests for three months. After this period, the wine is transferred to 4,000L barrels of 100-year old Portuguese oak to maximize oxygenation of the baga varietal. The wine ages in these barrels for minimum of 12 months.

Vintage: 2016 // **Region:** Bairrada // **Grape varietal:** 100% Baga // **Alc:** 13.5% // **Total Acidity:** 7g/L // **pH:** 3.20

For more information, please contact NLC Wines // wine@nlcwines.com