

SIDONIO DE SOUSA RESERVA | 2016



This Reserva by Sidonio de Sousa is a big step up from its entry level Colheita. More time in the aged barrels, have made this wine significantly softer and velvety.

It is elegant, robust, and just a tiny bit broody. However, the cherried fruit is quite fresh (with a hint of salt) giving this wine an extra lift (and a lighter bodied feel), in some ways a very typical Baga from the Bairrada. Green bell pepper notes are still present, and tannins are there but soft, leaving us a silky finish with beautiful finesse. A significant upgrade.

VINIFICATION: 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 18 months.

BOTTLED: April 2019

GRAPES: 100 % Baga

ALC: 13.5%

TOTAL ACIDITY: 5.8 (g/L)

pH: 3.42