

Quinta das Bageiras



Red Reserve 2011

Grape: Baga and Touriga Nacional

Alcohol: 13%

Annual Production: 9,000 bottles

Some of the Baga grapes for this wine come from old vines, but in the years when there is no Bageiras Garrafeira made, all the grapes from the old vines go into create the reserve. Whole cluster, without destemming, fermentation in open lagares between 5 to 8 days, before reassembly is done with wood masses several times a day until the desired color and flavor intensity is reached. The wine then finishes the fermentation in used wooden barrels. While it rests it is cleaned and remains in the same barrels for about 18 months and bottled without filtration.

Profile:

Baga and Touriga Nacional combine with great harmony in a wine that breathes character and elegance. Beautiful tones of wild berries, spices and fresh herbs.