

Quinta das Bageiras



Red “Garrafeira”

Grape: Baga

Alcohol: 14,5%

Annual Production: 7 000 bottles

The grapes for this wine come from vines over 90 years old. Fermented between 5 and 8 days in open lagares, without destemming (the berries are not removed from the bunch). Reassembly is done with wood masses several times a day until the desired intensity is reached. Afterwards, the wine finishes fermentation in used wooden barrels. During the resting phase, the wine is cleaned and remains in the same barrels for about 18 months and then bottled without filtration. The entire process is done by hand and only produced in years of exceptional quality.

Profile:

Compact, with a solid structure and powerful tannins, a lot of freshness and complexity, a great expression of caste and terroir.