

Quinta das Bageiras



Red 2012

Grape: Baga

Alcohol: 13%

Annual Production: 30,000 bottles

The grapes for this wine are taken from relatively new vines for Quinta das Bageiras at 15 years of age. Fermented between 5 to 8 days in open lagares without destemming. Then reassembly is done with wood masses several times a day until they reach the desired intensity. Afterwards, the wine finishes fermentation in old wooden barrels. While it rests it is cleaned but remains in the same barrels for about 18 months and then bottled without filtration. The entire process is done by hand.

Profile:

Made with 100% Baga. Notes of wild macerated fruits, lots of spices, and present tannins that are well-balanced. With a long long finish.