

# Quinta das Bageiras



## Garrafiera White 2013

**Grape:** Maria Gomes, Baga, Cerceal

**Alcohol:** 13.8 %

**Annual Production:** 3,000 bottles

The Quinta das Bageiras white Garrafiera is made from grapes that come from vineyards over 75 years old. Open top fermentation with the must being placed in small decanters of 1m<sup>3</sup> in size, where it remains for 24 to 36 hours to allow decanting through natural precipitation. At the end of this process, the must is transferred to used wooden barrels, where hundreds of fermentations have already taken place. It is bottled without any type of filtration and the wine is not always bottled in the same month. We let the wine tell us when it is ready for bottling, instead of forcing it.

### *Profile:*

Made from almost a century-old vines, the Garrafiera white maintains the classic style of the Bageira's house, but with a singular elegance of flint notes, ripe citrus, and spices. Voluminous yet maintains a freshness, with generous acidity, complexity, and a long, exquisite, character with distinction. A very special white.