

SIDÓNIO DE SOUSA BAIRRADA COLHEITA



100% Baga. Aromas of blackberry, leather and tobacco. Intensely tannic with a dreamy aging profile. Showcases the region's maritime influence. Pair with roast suckling pig, beef stew and aged cheeses.

From the western part of the Beiras wine region in Portugal, between the mountainous Dão region and the surf-washed Atlantic beaches, Bairrada DOC has a mild, maritime climate with abundant rainfall. Flat in the west, the region rises in the east into small hills, intensively farmed and sometimes wooded. This is the land of leitão, the delicious roast suckling pig, and also, traditionally, of firm red wines made from the Baga grape and classic method sparkling wines. Grapes undergo maceration and fermentation in open vats. Aged for 12 months in 100-year old Portuguese oak barrels.

From one of the original select "Baga Friends" comes a portfolio of pure baga wines unlike many others. Sidónio de Sousa, recognized for having amongst the oldest of the baga vines in Bairrada, continues to make wine in the traditional way - using 100-year-old Portuguese oak barriques for his reds and *champenois* method for his sparklers, resulting in elegant aged (and age-worthy) wines.

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Tasting Note:

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Shelf Talker:

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