

SIDÓNIO DE SOUSA BAIRRADA RESERVA



100% Baga. Aromas of cherries, green bell pepper and salty minerality. Elegant, robust and broody. Fresh cherries and green bell pepper notes. Soft tannins lead to a silky finish with finesse.

Dry. A refined gem. Pair with grilled lamb chops, roast duck, and mushroom risotto.

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. Crushing with partial destemming, maceration, and fermentation in open vats. Aged in cement vats, stainless steel tanks, and 100-year old Portuguese oak barrels for 18 months.

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:

SIDÓNIO DE SOUSA BAIRRADA RESERVA

100% Baga. Aromas of cherries, green bell pepper & salty minerality; elegant, robust & broody; dry; fresh cherries & green bell pepper flavors; soft tannins lead to a silky finish with finesse; a refined gem.

Shelf Talker:

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100% Baga. Aromas of cherries, green bell peppers & salty minerality. Elegant, robust & broody. Flavors of fresh cherries & green bell pepper. Soft tannins lead to a silky finish with finesse. Dry. A refined gem. Pair with grilled lamb chops, roast duck & mushroom risotto.

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