ANTÓNIO MAÇANITA
WINEMAKER

BAGA A 1/2 SOL

RED WINE

2017

VINHO REGIONAL ALENTEJANO

FACT SHEET

GRAPE VARIETAL
100% Baga - Alentejana.

CONCEPT
Charismatic and famous for its freshness and rusticity the grape Baga is both the symbol of a style of wine and of an entire wine region. This "Baga" continues to test the grape further south, but now with an anticipation of 15 days of harvest, followed by a 24 month ageing in old casks to calm it's vigor. The result? A fresher, refined, "sous-bois" Baga... without ever losing its southern character.

APPELLATION
Vinho Regional Alentejano.

TASTING NOTES:
A rustic and Alentejana Baga, as it should be, but warmer, with another level of maturation.

CLIMATE
Continental Mediterranean climate. Hot and dry with cold nights.

PRODUCTION
2 334 bottles of 0,75L.

ALCOHOL
14% Vol.



SOILS
Small plots of vines growing on sub-zones of very infertile rocky schist soils naturally produce low yields of concentrated and healthy fruit characterized by deep aromatic intensity. The climate of the ripening months is typically warm and dry with cold nights. After prolonged monitoring the bunches are selectively handpicked into small boxes at the peak of tannin ripeness.

VINIFICATION
All bunches entering the winery are passed over a sorting table and subjected to intensive quality control. The grapes are gently crushed and moved by gravity into temperature regulated vats. Both alcoholic and malolactic fermentation occur naturally with no inoculation.

AGEING
12 months in neutral casks.

STORAGE AND SERVICE
Store a 12-14ºC and serve at 16ºC to drink at 18ºC.

WINE PAIRING
Lamb and game dishes. Where the freshness of the Baga cuts the grease.

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