



WINEMAKER

Natalia Jessa

FARMING

Sustainable

VARIETALS

Jaen, Tinta Roriz, Touriga Nacional

FEATURES

Bottle, Cork

AVAILABLE SIZES (L)

0.750



Gota

Dão 'Bergamota Private Selection'

PORTUGAL, DAO



WINERY OVERVIEW

High Quality: Price regional wines of place and variety. Natalia Jessa is on the forefront of becoming the new face of Portuguese wines and one of the hardest working people around. Having relocated to Portugal for love from Poland via Ireland to Oporto, Natalia Jessa has really taken grasp of what is virtually an underserved market for inexpensive and incredibly delicious Portuguese wine. She says it herself in the most adorable broken Portu/ Polish English accent: "Drink it, don't overthink it." And these wines over deliver in a BIG way.

Part of the [La Luz](#) portfolio

VINEYARD

Dry farmed, sustainable/non-certified organic. The small vineyard plots that comprise Bergamota are located in the lower elevations of the bowl that is the Dao at 200 to 300 meters of elevation. While they collect 2200-2400 heat units each vintage, there are cooling winds that come off the mountain-sides to retain natural acids in the wine.

TERROIR

Granite and clay soil.

VINIFICATION

Hand-picked fruit is partially destemmed, allowing for approximately 30% whole cluster co-fermentation. Stainless steel fermentation, with 2-week post-maceration. The wine is racked into used French and Portuguese Oak for 12 months of aging and 6 months in the bottle before release. Minimal SO2 added.

TASTING NOTES

Ripe plum and black cherry cola are primary on the nose, with secondary aromas of smoke, violets charred bread and hints of leather follow. The palate has notes of chocolate, silky with noticeable acidity, dry tannin frames the finish suggesting this offering may have 3-5 years of development. A fresh example of Touriga from the Dao.