



WINEMAKER

Natalia Jessa

FARMING

Sustainable

FEATURES

Bottle, Cork

AVAILABLE SIZES (L)

0.750



Gota Branco 'Lezíria'

PORTUGAL, TEJO, BAIRRO



WHITE



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

100% Fernão Pires. What is Fernão Pires? Also known as “Maria Gomes,” this indigenous white wine variety is the has the most acreage under vine in Portugal. Wine growers chose to work with FP because it can yield higher tonnage, while retaining moderate acidity and phenolic complexity far greater than similar, high yielding vines (Palomino for instance). You’ll see FP used in Vinho Verde, but it truly shines in warmer regions where acidity is prized. Classic aromas are in the citrus realm of ripe lemon, key lime, and sea spray/briney notes are common with fruit grown near the Atlantic. While length and complexity are uncommon, Fernão Pires retains an inimitable identity that makes Portuguese wines so compelling, and unique to place. Vine age is 25 - 50 years.

TERROIR

Limestone, Clay soils. Limestone dominates the rolling highlands of Bairro, which helps retain freshness in a region that can be considerably hot in the summer. Elevation of 200 - 400 meters.

VITICULTURE

Dry farmed vines of 15-30 years on average. Non-traditional cordon trellising in newer lots. Minimal intervention, sustainable practices.

VINIFICATION

Whole cluster press, stainless steel tank.

TASTING NOTES

Green hue on the rim, this wine is about the freshness that Fernão Pires brings to the table. Classic citrus notes of pomelo and lemon are followed by fresh straw and the sea spray notes that are expected from the coastal proxy of Bairro. Light to medium body, the wine is simple and fresh on the palate, echoing the citrus notes on the nose. While the wine could easily pair with light seafood dishes, it’s really meant to be a quaffable, authentic wine of Southern Portugal.