



Appellation: Bairro

Soil: Limestone, Clay. Limestone dominates the rolling highlands of Bairro, which helps retain freshness in a region that can be considerably hot in the summer.

Elevation: 200-400 meters

Vine age: 25-50 years

Vinifera:

100% Fernão Pires.

(Most widely planted native, white grape in Portugal)

Fermentation: Whole cluster press, stainless steel tank.

Tasting Notes: green hue on the rim, this wine is about the freshness that FP 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.

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 aromats 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.

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