

## Poco do Lobo Espumante



Albano, José, and Manuel Costa founded their winery in 1920, naming it after Sao Joao, the patron saint of Bairrada. Realizing Bairrada's potential for producing world-class white and sparkling wines, the brothers hired the French winemaker Gaston Mainousson to spearhead establishing Bairrada as the preeminent region for sparkling wines in Portugal. With help from Mainousson, the brothers launched their brands: Caves Sao Joao (which made wines from Bairrada and Dão), Frei Joao from Bairrada and Porta dos Cavaleiros from the Dão and in 1972 the Costa family acquired Quinta do Poço do Lobo in Bairrada.



**WHAT MAKES THIS WINE UNIQUE?:** The quintessential grape of Bairrada produced as a white wine. This rare expression of 100% estate Baga is produced as a vintage sparkling brut by one of the flagship properties in Portugal. The Poco do Lobo Espumante brut Baga shows the duality of this red varietal to provide a backbone of acidity as well as richness and structure for longevity as a sparkling wine.

**GRAPE:** 100% Baga planted over 20 years ago grown in limestone and clay soil.

**VINIFICATION AND AGEING:** The first fermented in temperature controlled stainless steel vats and the second fermentation in bottle. The wine undergoes 28 months of sur-lies ageing in the bottle before disgorgement.

**LOCATION, SOIL, CLIMATE:** Bairrada is located in the western part of the Beiras, between the mountainous Dão region and the sunny and breezy Atlantic beaches. Bairrada has a mild, maritime climate with abundant rainfall with vines planted in clay, limestone and sandy soils. The Poco do Lobo estate is only 15k from the sea 230 feet above sea level in the Bairrada region in central Portugal. The 37 hectare property is planted mainly to Arinto and Baga. Bairrada is a very important area for sparkling wines. Base wines for sparkling wines need the kind of high acidity that the cool climate of Bairrada offers so the region is well suited to producing still and sparkling wines for posterity.

**TASTING NOTES** Pale gold. Aromas of bruised yellow apple, Rainer cherries and Marcona almonds are accompanied by hay and dried yellow figs. Rich and broad on the palate, offering honeycomb and buttered toast. Nuances of honeysuckle and nougat extend into a lingering finish.

**ALCOHOL CONTENT:** 12.5

**UPC CODE:** 5601831206453