

Vinhos Autênticos
Authentic Wines



Sem Maquilhagem
Without Make-up

Filipa Pato & William Wouters

Product: White Wine Flos Castanea (Unfiltered) BIO

Vintage: 2024

Grape(s):

Bical (100%)

**Matured in oak
and amphorae,
(months):**

12

**Matured in
bottle
(months),
prior to release:**

12

**Alcohol
content
% vol.:**

11.5

**Organic / Bio
Certification:**

Certified Bio by
Certiplanet

**Biodynamic
Certification:**

Biodynamic by
Demeter /
Biodynamic® by
Demeter US

pH:

3.5

**Tot. sugar
content g/l:**

< 1.5

**Fining
agent:**

No

**Contains
sulphites:**

No, just chestnut
flower petals

Production, Vinification technics:

We skin fermented the Bical after destemming the grapes fully. The chestnut flower was added as sole preservative. Punch down during 2 weeks in open "lagar", until the end of fermentation. Afterwards, we pressed the solids in a traditional basket press. We aged the wine partly in pipa (500 l oak casks) and partly in amphorae during a year until the wine was naturally stable.

Origin and classification:

Table wine from Óis do Bairro, Portugal.

Soil/Climate, etc.:

A 100% Bical vineyard from around 40 years old in Óis do Bairro, Jurassic Inferior limestone midslopes with eastern orientation to the sun and a very intense Atlantic influence (15 km from the Ocean).

Winemaker's Notes:

"Flos Castanea" (Chestnut flower in Latin) was inspired by our good friend João Goucho, grandson of the pioneer of biodynamics in Portugal, Fernando Paiva from Quinta da Palmirinha.

Serve it fresh at 12-14 °C to have its full aromatic expression and in fine glassware.

Total production: 1458 bottles.

Colour:

Brilliant intense yellow straw colour with greenish rim and good viscosity.

Bouquet:

Very mineral nose with a certain smokiness due to the limestone soil.

Taste:

It has a distinguished touch of flowers (camomile, thyme blossom), pears (typical Bical) and a slightly nutty character (hazelnut, almonds, pines). After some time in the glass, it even reveals more thyme and honey. It will develop more with some time in bottle. The mouth is creamy, relatively smooth and has an intriguing minerality, tanginess and good length. This is definitely a big taste teaser!!!

Gastronomic Accompaniments:

We would pair it with artisanally smoked organic fishes like salmon, halibut, mackerel, ... Raw shellfish and seafood with a dash of lemon. Dishes with wild mushrooms with a pinch of olive oil and some "fleur de sel". Poultry oven roasted with lemon and "ras el hanout". Simply grilled white meats like rabbit. Strong cheeses like Serpa, Queijo de Évora, Époisses, Chaource, ...

Recommended further maturing (by the consumer):

8-10 years.

Press notes:

● 12/12/2024 ● Luis Gutiérrez - Robert Parker - Wine Advocate
2022 *Filipa Pato & William Wouters* ● *Flos Castanea* ● 93/100

● 15/09/2024 ● James Suckling
2022 *Filipa Pato & William Wouters* ● *Flos Castanea* ● 93/100

● 10/01/2024 ● Treve Ring ● Wine Anorak – Highlights: *Filipa Pato & William Wouters Flos Castanea 2022, Bairrada, Portugal*
2022 *Filipa Pato & William Wouters* ● *Flos Castanea 2022* ● 92/100