

NV Filipa Pato 3B Brut Nature

The NV ROSE “3B” references Baga, Bical and the “B” region as the label amusingly says (Bairrada is the third “B, although evidently that can’t be on the label due to appellation rules). Not only is this pink, it is rather dark in color (relatively—I am not talking about the sparkling Shiraz we see sometimes in Australia!). Toasty, crisp, pure and clean, this still has lovely intensity of flavor on the finish and a sunny feel. Coming in at only 12.5% alcohol, it seems pretty substantial and lingering to me, while remaining light on its feet. Underneath the fruit, there is a hint of earth that makes this more appealing and gives it both character and a little complexity. This is really hard to resist, the fine fruit mingling with the intensity and structure. The acidity should let it age awhile, although Pato says it is anticipated to hold only 2-3 years. She says that the 2008 is still quite fine at the moment. Note: while this is a non-vintage wine, if you look carefully on the lower left of the back label you will see “L2011C,” which identifies the bottling reviewed. Drink now-2016.

Filipa is her father’s daughter, which means there is a lot of tradition here as well as creativity. From Bical to fortified Baga, this is a ...

- Mark Squires (December, 2012)

2011 Filipa Pato Nossa Calcario

The 2011 Nossa Calcario red is seen here in a preview look and it is just super. It was 50% fermented in oak lagares for 2 weeks and 50% fermented and matured in oak vats for 6 weeks on the skins. The two lots were then blended and aged 18 months in used, 500-liter French oak casks. It is predominantly Baga (90%), plus other indigenous grape varieties like Bastardo, Bical, Maria Gomes and Cerceal, sourced from various old Bairrada vineyards, e.g., Ois do Bairro, Paredes do Bairro and Ourenta. It comes in at just 13% alcohol. Filipa Pato told me the oak fermentation process is intended to soften the tannins. This does seem beautifully balanced and surprisingly approachable. That said, it is still a relatively big, powerhouse red in its youth, featuring gloriously fresh fruit, a crisp finish and a concentrated mid-palate (relative to Baga, its dominant grape, and Bairrada, of course). If is not unapproachable now, it is certainly not ready. It could use an extra year or three in the bottle to continue evolving. It may not hit peak until around 2020. It will develop far more complexity and smoothness with extra cellaring. It could be the best red I’ve yet seen here. Drink 2017-2035.

Importers: Ole Imports, d.b.a. Obrigado Vinhos...

- Mark Squires (August, 2014)

2013 Filipa Pato Nossa

The 2013 Nossa Calcario white is a single-vineyard Bical sourced from Ois do Bairro hill and aged for 5 months in French oak (20% new, 80% used). This is a beauty. Very fresh, with good solidity in the mid-palate, this is beautifully structured, lively, caressing and long. It is drinkable now, but it will likely gain more harmony with a little age. I tend to be conservative with drinking-windows, but realistically this bottling should readily hold 7-10 years from vintage date and then we’ll see where we are. The only problem here is the hefty price point, which price seems to be on the upswing. You’ll have to decide about that. Drink now-2023.

Importers: Ole Imports, d.b.a. Obrigado Vinhos Portugal, New Rochelle, N. Y.; tel. (917) 273-7854; Wine Wise, Oakland, CA; tel. (510) 848-6879; Oz Wines, Haverhill, MA; tel. (978) 373-9463

- Mark Squires (August, 2014)