

## FORNADAS BAGA, RED, 2019

Region: Bairrada

Winemakers: Sónia Martins/Casimiro Gomes

## Winery

The Regateiro wines are deep-rooted in the small village of Forcada, in Aguada de Cima, for many generations.

This village is known for its pockets of dark clay soil and suckling pig dish.

The Regateiro Fornadas wine aims to celebrate the family's care and love for its crafts over the years, from Fornadas of Roman roof tiles to suckling pig to wood-oven bread. Each batch is unique and exceptional in its own way.



## The Baga varietal

This regional varietal of Bairrada has small, clustered grapes and matures late, making it extremely susceptible to grape rot, especially during the first rains of September.

Nonetheless, it has great winemaking potential; it normally produces wines that are tannic, medium-acidic, and both full of fruit and earthy aromas.

•**Aroma Profile:** wild berries and dark plum; solid tannins; marked acidity; coffee, tobacco and smoke notes, earthiness

## Technical Information

**Climate:** Temperate-Atlantic climate

**Soil:** Sandy and clay soil

**Grape Varietals:** 100% Baga

**Winemaking:** Fermentation with long maceration, in traditional treading tank

**Aging:** Aged 6 months in French oak barrels, and 8 months in the cellar after bottling

## Tasting Notes

**Colour:** Ruby

**Aroma:** Red fruits, in particular black plum, and spices

**Palate:** Good body, with good acidity and elegant tannins

**End:** Fresh and velvety

## Food Pairing Suggestions

Pairs well meats (roasts, BBQ), charcuterie and cheeses.

