

# O FUGITIVO

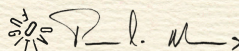
## ESPUMANTE BAGA

### Casa da Passarella O Fugitivo Espumante Baga 2016

Country	<u>Portugal</u>
Region	<u>D.O.C. Dão</u>
Subregion	<u>Serra da Estrela</u>
Climate	<u>Mountain climate</u>
Soil	<u>Poor</u>
Type	<u>Granitic</u>
Vine varieties	<u>Baga from old vines</u>
Harvest Year	<u>2016</u>
Winemaking	<u>Cement vats</u>
Ageing	<u>1 year in vats</u>
Alcoholic strength	<u>12%</u>
Total Acidity	<u>7,89g/dm3</u>
pH	<u>2,86</u>
Sugar	<u>4,8g/dm3</u>
Colour	<u>Onion peel</u>
Flavour	<u>Red fruits, vegetables and toasty notes</u>
Taste	<u>Elegant aftertaste, delicate with great complexity</u>
Aftertaste	<u>Long</u>
Consumption	<u>Immediate (with great potential for evolution in bottle)</u>
Gastronomy	<u>Fat fish dishes and white meats</u>
Bottle	<u>0,75 Lt</u>
Box	<u>6 bottles</u>
Winemaker	<u>Paulo Nunes</u>

DÃO/DOC

SUB-REGIÃO SERRA DA ESTRELA





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A concept for wines that emerge. Through unique conditions, and in unique years. Through a constant unsettlement, a challenge to every norm. You could call them "collection wines", but they're mostly wines to be found. And above all, discovered.

We recovered the experiments on sparkling wines from the 1930's and 40's, carried out by the late great Dr. Mário Pato. In this bottle, we tried to replicate that legacy, left in the memories of Casa da Passarella. This sparkling wine was produced just like in those times, by classic method and using the famous Baga variety. Once again, the respect for tradition opens up new paths for us.

