



BY *Oswaldo Amado*
RARISSIMO
 OSVALDO AMADO . WINE CREATOR

ORIGIN	Bairrada DOC Portugal
DESIGNATION	Bairrada Branco
VINTAGE	2017
VARIETIES	100% Arinto
ALCOHOL	13.5%

ABOUT
 Heralded as the most awarded winemaker in Portugal, Oswaldo Amado is the owner and winemaker of Rarissimo wines. Amado wanted his wines, from both Bairrada and the Dão, to convey what nature conveys: immediate gratification as well as the test of patience. Rarissimo young wines are at least 5 years old, with an average release year of 2010. From Espumante to 20+ year old reds from the Dão, you are in for a rare experience.

As a true work of art born from nature, the Rarissimo wines are the reflection of a terroir along with Oswaldo's own style, which arrive with their originality and extravagance.

PROCESS
 Grapes are hand-harvested, carefully sorted and fully destemmed before a 8 hour pre-fermentation cold skin maceration. A cool fermentation occurs in 50% new barrels, 25% in 2nd use barrels and 25% in stainless steel. 75% of the wine is aged for 6 months in lightly toasted French oak barrels.

TASTING
 Intense citrus in color with aromatic nuances of exotic tropical fruits. Predominant complexity with a fresh, distinct mouth-feel and long persistent finish.

D.O. Overview :

Bairrada is a flat, coastal region developed along a maritime coastal strip, marked by Atlantic influence, abundant rainfall and mild average temperatures. The soils are divided between clay-limestone and sandy striations. The predominance of the given soil type heavily imparts on the style of the wine.

Bairrada was one of the first regions to adopt and explore sparkling wines. The cool and humid climate is favorable for sparkling production, providing grapes of high acidity and low modest sugar levels.

Two different philosophies coexist in this region—the classic style of wine making, largely based on the Baga grape variety. Conversely, the new bairradino wines incorporate international grape varieties.