



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.

BY *Osvaldo Amado*
RARÍSSIMO
OSVALDO AMADO . WINE CREATOR

ORIGIN	Bairrada DOC Portugal
DESIGNATION	Bairrada Tinto
VINTAGE	2009
VARIETIES	100% Baga
ALCOHOL	14.5%
ABOUT	Heralded as the most awarded winemaker in Portugal, Osvaldo 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.
PROCESS	As a true work of art born from nature, the Rarissimo wines are the reflection of a terroir along with Osvaldo's own style, which arrive with their originality and extravagance. Grapes are hand-harvested, carefully sorted and fully destemmed before a prolonged pre-fermentation cold skin maceration. Fermentation occurs in a traditional stone wine press. Matured for 24 months in French oak barrels (50% new, lightly toasted and 50% second-use). Aged for an additional 11 years in bottle!
TASTING	Bright ruby in color with brownish tones. Offers intense and distinct tertiary notes. Flavors are complex, elegant, soft and harmonious. Perfect to pair with grilled or roasted fish and meat.