



**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*  
**RARISSIMO**  
OSVALDO AMADO . WINE CREATOR

ORIGIN	Bairrada DOC   Portugal
DESIGNATION	Bairrada Espumante 'Extra Brut'
VINTAGE	2010
VARIETIES	100% Arinto
ALCOHOL	12.5%
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 pressing. Only the initial 40% of the juice is used for this wine. 50% of the base wine is fermented in 2nd use French oak barrels and 50% in stainless steel. The second fermentation occurs in bottle in the classic method and remains <i>sur lie</i> for 11 years before being disgorged.
TASTING	Crystal-clear in appearance, it reveals a straw color attenuated with greenish tones. It has a complex and intense aroma profile, dried fruits and toast; characteristics that lend to the fresh, delicate mousse and long persistence.