

Vinhos Autênticos
Authentic Wines



Sem Maquilhagem
Without Make-up

Filipa Pato & William Wouters

Product: Red Wine D.N.M.C. Baga

Vintage: 2025

Grape(s):

Baga (100%)

Matured in oak, months:

No

Matured in bottle, prior to release:

2 months

Alcohol content % vol.:

12

Organic / Bio Certification:

Under conversion

Biodynamic Certification:

Under conversion

pH:

3.6

Tot. sugar content g/l:

0.6

Fining agent:

No

Contains sulphites:

Yes

Production, Vinification technics:

The grapes are handpicked from different vineyards in Bairrada. The vineyards are fully controlled by us. Fully destemmed, fermented in tanks with very little extraction and long maceration on the skins.

Origin and classification:

Bairrada DOC from Portugal.

Soil/Climate, etc.:

Limestone midslopes from the Jurassic inferior with eastern orientation to the sun and a very intense Atlantic influence (we are only 15 km from the ocean). Mainly young vineyards from the massale selection taken from the old centenary vineyards of Baga.

Winemaker's Notes:

Our "D.N.M.C." philosophy is that Baga from different locations gives a more complex wine. Each location has its own expression of Baga. This for us is a real terroir-driven wine and a nice example of Baga with a fruity character and soft tannins. Every plot is vinified apart and at the end, we assemble all of them into one balanced unique "cuvée", "Dinamica" - D.N.M.C.

Colour:

It shows a deeper, brilliant cherry colour with a well-present viscosity.

Bouquet:

Distinguished elegant fruit-driven nose with a typical strawberry and damson plum touch, often with nuances of licorice, slightly spicy (black pepper, laurel, thyme, rosemary, ...)

Taste:

On the palate, fruity with a nice, beautiful structure and an almost velvety texture with a very fresh and inviting aftertaste.

Gastronomic Accompaniments:

A real crowd-pleaser, this wine combines excellently with a nice platter of charcuterie, a nice crunchy vegetable salad, grilled fish, grilled white meats and poultry and dry cheeses (Queijo Sao Jorge, Edam, Mimolette). Serve it at 14-16°C in elegant glassware and preferably aerated before serving. Baga tends to be slightly reductive when it has not been aged in oak...

Recommended further maturing (by the consumer):

2-7 years.

Press notes:

● **25/09/2025** ● Esquire España by Gustavo Higuera ● Según el experto Santi Rivas, este tinto es perfecto para probar los vinos de moda en Portugal

2024 Filipa Pato & William Wouters ● DNMC Baga

● **19/06/2025** ● Treve Ring – Anthony Gismondi on Wine

2022 Filipa Pato & William Wouters ● DNMC Baga ● 92/100

● **16/11/2023** ● Treve Ring – Anthony Gismondi on Wine

2021 Filipa Pato & William Wouters ● DNMC Baga ● 92/100

● **14/09/2023** ● The New York Times by Eric Asimov ● 20 Wines Under \$20: Bottles for All Seasons

2022 Filipa Pato & William Wouters ● Bairrada Dinamica Baga Tinto

● **30/11/2022** ● Mark Squires – Robert Parker ● Wine Advocate

2021 Filipa Pato ● DNMC Baga ● 87/100

● **24/05/2021** ● ADEGA – Best buy: D.N.M.C. Baga 2019

2019 Filipa Pato & William Wouters ● DNMC Baga Bairrada ● AD 93 Points

● **30/04/2021** ● Julia Harding MW – Jancis Robinson ● Wines of the Week

2019 Filipa Pato & William Wouters ● DNMC Baga Bairrada

● **18/03/2021** ● Elin McCoy ● Bloomberg - Bottles of Wine Under \$25 That Taste as if They Cost Twice That

2019 Filipa Pato ● Tinto Dinamica (\$18)

● **02/04/2020** ● Tony Cenicola ● New York Times – 15 Wines Under \$15: Inexpensive Bottles for Stay-at-Home Drinking

2018 Filipa Pato & William Wouters ● Bairrada Dinamica, D.N.M.C. Baga