

# PATO D'OIRO

## 2010

**Type** | Red

**Producers** | Luís Pato & José Bento dos Santos

**Regions** | Bairrada & Lisbon

**Grape varieties** | 45% Baga (L.Pato)  
45% Tinta Roriz and 10% Syrah  
(JBS)

**Ageing** | *Baga*: 12 months in new and used Allier oak casks  
*Tinta Roriz and Syrah*: 14 months in 35% new French oak barrels (Radoux, Seguin Moreau and Taransaud)

**Alcohol level** | 14% vol.

**Production** | 1662 bottles of 0.75 L  
50 bottles of 1.5 L  
25 bottles of 3 L

**Retail Price** | 30 EUR

**Terroirs** |

**Vinha Barrosa** (Bairrada)

\_Soil : lime and clay

\_Climate : Atlantic influence

*From an old vineyard with more than 80 years, in Aguin, surrounded by a pine forest where there are also some eucalyptus that add to the wine a complementary complexity that the age of the vine already gives.*

**Quinta do Monte d'Oiro** (Lisboa)

\_Soil : lime and clay, originally from the Superior Jurassic period (mezozoic), set on an impermeable layer of clay.

\_Climate : mediterranean with an Atlantic influence; microclimate appropriate for slow and complete maturations, with cold nights and permanently blowing wind.

*Tinta Roriz comes from QMdO's vineyard No. 4, while the Syrah grapes come from No. 7 parcel.*

Luis Pato and José Bento dos Santos' friendship dates back to their classroom time in Chemical Engineering University, in Lisbon.

Luis Pato is nowadays a reference wine producer in Bairrada and Bento dos Santos in Lisbon region. Luis is passionate about his Baga and deeply admires his friend's Touriga Nacional. José handles the Syrah grape as nobody else and still today he remains surprised with his former classmate's Baga.

After some decades, they decided to gather again, this time not in a classroom but to make a wine together. A wine in which Luis Pato contributes with Baga from his Vinha Barrosa and Bento dos Santos not with his Touriga but with the unexpected Tinta Roriz (Tempranillo). This match has revealed itself quite charming. A final hint of Syrah rounds up and enhances the blend.

A unique and emotional wine that symbolizes a great friendship and that could only have been designed in the best laboratory ever: sat at the table, enjoying great food and wine.

