

# OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

## Baga Novo



Founded in 1920 by the Costa brothers, Caves São João became a key player in Portuguese winemaking with its iconic brands "Frei João" from Bairrada and "Porta dos Cavaleiros" from Dão. Initially focused on fine Douro wines, the winery shifted to Bairrada table and sparkling wines after a 1930 regulation restricted Port production. Under French enologist Gaston Mainousson, Caves São João gained a reputation for quality wines. Though demand for Bairrada and Dão wines waned in the 1990s, they saw a resurgence 20 years later as consumers sought finesse and freshness. In 2013, the Costa family began releasing library vintages from 1959 to 2000, showcasing the remarkable aging potential of their wines. Today, Caves São João remains the only Portuguese winery to offer such historic vintages commercially, blending tradition with continuous innovation.

The Caves São João Baga Novo wine is made from 100% Baga grapes, harvested at optimal ripeness to create a bright, low-alcohol wine. The winemaking approach is minimalist and non-interventionist, with a short maceration period, resulting in a wine that is vibrant, clear, intensely fresh, and elegantly refined.

**WHAT MAKES THIS WINE UNIQUE?:** This uncompromising, light, and refreshing low-alcohol red wine showcases the versatility of the Baga grape, exemplifying sustainable winemaking for future generations.

**GRAPE:** 100% Baga

**PAIRING SUGGESTIONS:** We recommend serving this wine slightly chilled, around 55°F.

This wine pairs beautifully with a variety of dishes. Its vibrant, fresh, and elegant profile complements Portuguese classics like Bacalhau à Brás, Arroz de Pato, Polvo à Lagareiro, and Amêijoas à Bulhão Pato. On the Spanish side, it shines with Pulpo a la Gallega, Patatas Bravas, Croquetas, or a refreshing Gazpacho.

**VINIFICATION AND AGING:** The grapes were harvested at optimal ripeness to ensure a low alcohol content. The winemaking approach was minimalist and non-intrusive. Fermentation took place in stainless steel tanks, with a 5-day skin maceration period at 20°C (68°F)

**LOCATION, SOIL, CLIMATE:** These vineyards are planted in Bairrada, literally translated from Portuguese as "place of clay." Bairrada has a mild, maritime climate with abundant rainfall, which can make the rot-prone Baga a difficult variety to grow, but also what gives the wines the acidity to age so well.

**TASTING NOTES** This wine is open and clear, showcasing an intensely fresh and elegant profile. It offers notes of red fruits, strawberry, dried roses, and a hint of spices.

**ALCOHOL CONTENT:** 11%

**UPC CODE:** 5601831207825

