

OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

Baga Novo



Albano, José, and Manuel Costa founded their winery in 1920, naming it after São João, the patron saint of the region of Bairrada. This Carmelite monk was responsible for initiating the construction of the Bussaco Monastery in 1628. Initially, they set out to make Port wines, wanting to cash in on the boom in demand for Port. A 1930 ruling prohibited the bottling of Port wines outside of the Vila Nova de Gaia area, where the port shippers still conduct business today, and Caves São João turned to the production of still wines from the Bairrada and Dão regions. Later, realizing Bairrada's potential for producing world-class white and sparkling wines, they hired the French winemaker Gaston Mainousson to spearhead Bairrada's establishment as the preeminent region for sparkling wines in Portugal. With help from Mainousson, the brothers launched their brands: Caves São João (which made wines from Bairrada and Dão), Frei João from Bairrada and Porta dos Cavaleiros from the Dão. Ultimately, these brands became ubiquitous in the Portuguese wine scene of the 20th century.

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%

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