

Buçaco

Buçaco Vinho de Portugal Branco

ABOUT THE ESTATE

APPELLATION

Vinho de Portugal

GRAPE VARIETY

Encruzado, Maria Gomes, Bical

FARMING

Sustainable, Organic, Biodynamic, Vegan

SOIL

Granite, limestone

VINEYARDS & VITICULTURE

The grapes of Buçaco come from both the Dao and Bairrada wine regions, with an average vine age of 20-40 years.

HARVEST & VINIFICATION

The Buçaco wines were and still are always produced in the same way using the same methods as in the past. The grapes are manually harvested, gently pressed, then left to settle for 24 hours. The must is then fermented in 300L French oak barrels and aged for 10-12 months. Buçaco Branco and Buçaco Tinto, the house wines of the Bussaco Palace Hotel, are truly unique creations. The wines have been made in the cellar/winery of this Portuguese hotel since 1917, and for decades, they were not available for sale outside the hotel, which was once a palace originally built by the King of Portugal in the late 19th century. Since the hotel sits at the borderline between the growing regions of Dao and Bairrada, the unorthodox decision was made to blend grapes from both places for the `house` wines.

ALCOHOL BY VOLUME

13.0

PACK SIZE

6x750mL

