

Buçaco

Buçaco Vinho de Portugal Branco

ABOUT THE ESTATE

- The Buçaco Palace Hotel is home to one of Portugal's best-kept wine secrets.
- Since its founding in 1917, the hotel has produced its wines - initially a red and a white, later joined by a rosé.
- Buçaco wines are uniquely distinguished by their unconventional blend of grapes from both Dão and Bairrada
- Traditionally vinified via methods that have remained largely unchanged, these wines are renowned for their elegance and longevity.
- Once available exclusively to hotel guests and served only in its dining room, Buçaco wines are now, through a partnership with Dirk Niepoort, available in limited quantities in the United States.

APPELLATION

Vinho de Portugal

GRAPE VARIETY

Encruzado (Dão), Maria Gomes, Bical (Bairrada)

FARMING

Sustainable, Organic, Biodynamic, Vegan

SOIL

Granite, limestone

VINEYARDS & VITICULTURE

The grapes of Buçaco come from both the Dão 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 Buçaco 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 Dão 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

