MARTINE'S WINES
IMPORTER & WHOLESALER SINCE 1979

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, Maria Gomes, Bical

FARMING
Sustainable, Organic, Biodynamic, Vegan

SOIL
Granite, limestone

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

HARVEST & VINIFICATION
The Bucaco 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 P ortugal 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