Buçaco

Buçaco Vinho de Portugal Tinto



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

Baga, Touriga Nacional

FARMING

Sustainable, Organic, Biodynamic, Vegan

SOIL

Granite and limestone soil.

VINEYARDS & VITICULTURE

Average vine age is 20-40 years.

HARVEST & VINIFICATION

The Buçaco wines are still vinified using the same methods as in the past. Depending on the year, they are fermented with stalks or without them, or a mix of both. The fermentation takes place in lagares of cement lined with granite, where the grapes are foot trodden and crushed by mallets. The wine ages in 300L French oak barrels for 10-14 months, followed by a few years in bottle before being released.

ALCOHOL BY VOLUME

13.5

PACK SIZE

6x750mL