

Region: Bairrada**Winemakers:** Sónia Martins/Casimiro Gomes

Winery

The Regateiro wines are deep-rooted in the small village of Forcada, in Aguada de Cima.

This village is known for its pockets of dark clay soil and suckling pig dish.

The Regateiro wines aim to express the nuances and virtues of the Bairrada region. Its clay and sandy soil, its native grapes (such as Baga, and Arinto), its people invoke in these wines earthy and maritime aromas. Aromas that are very distinct and specific to Bairrada.



Casimiro Gomes (father) and
Francisco Gomes (son)

The wine

The Regateiro Reserva Red is a classic Bairrada red wine. It has good structure, softened tannins through cellar aging, and a distinct freshness. The blend of Touriga Nacional and Baga expresses a synergy of ripe fruit and earthy aromas.

Technical Information

Climate: Temperate-Atlantic climate

Soil: Clay and sandy soil

Grape Varietals: Touriga Nacional, and Baga

Winemaking: Fermentation with extended maceration in traditional concrete treading tank ("lagar")

Aging: Aged 12 months in French oak barrels, and 12 months in the cellar after bottling

Tasting Notes

Colour: Deep red, with purple highlights

Aroma: Ripe wild berries, complex, with well integrated wood

Palate: Full bodied, with good acidity, and very elegant tannins

End: Complex and velvety

Food Pairing Suggestions

Pairs well grilled meats and roasts, charcuterie and cheeses.

