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Kompassus

Reserve 2019



Kompassus: João Pova is an ophthalmologist by profession but a farmer by passion. Realizing the unique potential of the soil, climate, and native varieties in the Bairrada region, Joao decided to change his profession. Joao acquired his adega in 1991 and his vineyards are now over 70 years old. The adega practices sustainable viticulture in the vineyards and organic production methods. All the wines are made by Anselmo Mendes and in small productions. The wines are produced in the traditional style of Bairrada. Kompassus refers to the measurement between the row of vines which is 1.7 meters (5+ft). This specific planting was first used by the Romans, and with such a small space between the rows, makes it impossible to use any mechanized equipment, meaning everything must be done by hand.

Tasting notes: Made with old vine Baga, the wine is very aromatic with red fruits and black pepper notes. An elegant and floral touch is balanced by acidity and smooth tannins. Begs for food.

Winemakers: Magda Costa & Anselmo Mendes

Appellation: DOC Bairrada

Grapes: 100% Baga

Soil: A high concentration of limestone and clay with sand

Elevation: 393ft

Vineyard practice: Organic & sustainable practices w/o certification

Vine Age: 80+ years old **Yield:** 5 tons per acre (5 acres)

Harvest Dates: October 4th

Fermentation: Cold maceration and fermentation with wild yeast

Aging: 18 months in used French barrels

pH: 3.8 **RS:** 0.7 grams per liter **Alc:** 14% **UPC:** 5 60104 61047 5



D.O.C. Bairrada: Wine has been produced in Bairrada since the 10th century, then the wines were blended with port from the Douro region. This practice was terminated in 1756, but it has taken Bairrada nearly two centuries to recover and establish its own identity. In 1979 Bairrada was awarded its own D.O. status. Baga is the predominant varietal grown in Bairrada and produces wines with ample acidity and powerful tannins.