



Vadio Branco Bairrada

Produced from vineyards planted in sandy and clay-limestone soils

- Grapes:** 60% Cercial & 40% Bical (high in acid)
- Viniculture:** The grapes are harvested in the morning, pressed with the whole bunch and vinified separately. The Cercial ferments in stainless steel tanks to maintain the vivacity of the aroma. The Bical ferments in barrels used to add complexity and untuosity to the final lot. Both age on the lees over 6 months.
- Sustainability:** organically farmed
- Alcohol:** 12.5%
- Nose:** Intense citrus notes — grapefruit & lime, accompanied by a slight note of salinity
- Palate:** Minerally, crisp apple, ripe citrus with a note of melon & spice
- Pairing:** Salt water & fresh fish dishes such as grilled cod or shrimp with lemon, shaved fennel & goat cheese on toast, summer grain salads.



Wine Map of Portugal

The Bairrada DOC lies within the Beira Atlântico region and has a cool Maritime climate. This DOC produces red, white, rosé and sparkling wines; however, the majority of wine produced is red. In Portuguese, the word Bairrada is derived from the word barro, which translates to clay. This is referring to the clay soils that make up this region.

Cercial (can also be spelled Sercial) is the grape most known for making the fortified wine, Madeira. It is a white grape that is believed to have been brought to the island of Madeira from Portugal. It is often grown in the coolest vineyards as it is a late ripening grape.

Bical is a native white grape to the Bairrada DOC. It is high in acid and often used to produce sparkling wines from this region. It is also known as Arinto de Alcobaça, Barrado das Moscas, Bical de Bairrada, Borrado das Moscas, Pintado das Moscas, and Pintado dos Pardais.

Regional info credit: Atlas Lisboa, Society of Wine Educators, [The Wine Bible](#), Wikipedia