

Vadio Tinto



Vadio Wines is a family-owned winery located in the Bairrada region of Portugal, founded in 2005 by husband-and-wife team Luís Patrão and Eduarda Dias. Luís, an acclaimed winemaker, dedicates himself to preserving the traditional elements of Bairrada's indigenous grape varieties, producing wines that authentically reflect their terroir. Eduarda manages the daily operations, ensuring the smooth running of the winery. Luís's father, Mr. Dinis Patrão, leads the viticultural efforts with a deep passion for organic farming. Situated in the village of Poutena, 120 miles north of Lisbon, Vadio encompasses 13 vineyards spread across 10 hectares. The winery practices organic farming to maintain the health of their land and vines, contributing to the sustainability of the region's biodiversity. Vadio is renowned for producing classic DOC Bairrada wines, particularly red wines made from the Baga grape, and some of Portugal's finest sparkling wines.

WHAT MAKES THIS WINE UNIQUE?: Sourced from multiple Baga vineyards exclusively planted in clay-limestone soils, this wine expresses the Atlantic character of the Bairrada wines, embodying the distinctive texture of limestone-grown grapes.

RATING HISTORY: 2020 92WA; 2018 90WA

GRAPE: 100% Baga

VINIFICATION AND AGING: Each vineyard plot is manually harvested at different times to ensure optimal ripeness. Upon arrival at the winery, the grapes are destemmed and transferred to small tanks. Fermentation occurs naturally with indigenous yeasts, and extraction is carefully managed. The wine is aged in used barrels for a minimum of 18 months.

LOCATION, SOIL, CLIMATE: The vineyards are located in the region of Bairrada (the village of Poutena), specifically in Vale de Dom Pedro. The soil here is clay-limestone.

TASTING NOTES The aroma displays the classic elegance of the Baga grape, along with Bairrada's characteristic freshness. On the palate, the wine is delicate, with the acidity taking the spotlight and persisting alongside very fine, polished tannins.

ALCOHOL CONTENT: 12.5%

UPC CODE: 5600392741694

