



Buçaco Branco 2010

Alexandre de Almeida, founder of the oldest hotel chain in Portugal with the same name, started producing Bussaco Wines in 1917 when he realised what the Hotel Winery concept meant after many visits to European hotels including those on the French “Côte D’Azure”. This gave him the idea to open his own winery at the Bussaco Palace, starting to produce varieties that would come to be known as the glorious “Bussaco wines”.

In the early 20th century, one of the most interesting pages on Portuguese wine was created, the wine that was to become a much envied icon but which was always intentionally kept out of the limelight. Its creator, Alexandre de Almeida, adopted the concept of linking luxury hotels to a winery with their own wine. If we look back, ever since the first harvests we realised the importance of this icon that was served to kings, queens and heads of state, as proven by menus, proudly kept at the Hotel Palace Bussaco. Bussaco wines were just that: objects of culture limited to very restricted circles, the elite. Their fantastic and noble labels still bear the symbol of their nobility to this day and age.

VINIFICATION

The Bussaco wines were and still are always produced in the same way using the same methods as in the past. The fact that the grapes come from the Dão and Bairrada regions guarantee a wonderful wine nobly developed in the bottle. These wines ferment and age in French oak barrels for 12 months.

TASTING NOTES

The 2010 white shows depth and a very fine toast and mineral notes embedded in a fresh citrus aroma. Revealing high acidity, it is very young, vibrant and enveloping to the taste. A wine for future decades.

“Drinking a Bussaco wine is like travelling through time, savouring a glorious wine produced by Alexandre de Almeida, a visionary. All wine lovers should be offered this opportunity at least once in a lifetime.”

TECHNICAL INFORMATION

PRODUCER Alexandre Almeida Hotels REGION Dão and Bairrada AVERAGE VINE AGE 20 to 40 years

GRAPE VARIETIES Encruzado, Maria Gomes, Bical HARVEST METHOD Manual MALOLACTIC None

FERMENTATION French oak barrels AGEING 12 months in French oak barrels (300l) ALCOHOL (%) 13