

Quinta Da Saes Tinto

THE FACTS

COUNTRY: Portugal

REGION: Beiras

APPELLATION: Dao

CEPAGE: 75% Merlot, 25% Touriga Nacional

WINEMAKING: This wine is macerated for 10 days, cold soak, to maximize aromatic extraction. Wild yeast fermentation in stainless fermentation vats, then aged for 18 months in 2nd and 3rd use large format French oak. Fined and filtered

ALCOHOL BY VOLUME: 13.0%

AGING: 18 months in 2nd and 3rd use large format French oak

THE STORY

Lisbon-born civil engineer Álvaro Castro, who had no previous winemaking experience but found himself the heir to two small farms (or quintas) known as Pellada and Saes. He was joined later by his daughter, Maria Castro, and today the two continue a winemaking tradition on their family estate, which dates to the 16th century. Today, Quinta da Saes wines draw a line from historical Portuguese winemaking into modernity.

PHILOSOPHY: Together, Álvaro and Maria form their own field blend of opinions, styles, and influences, all of which add up to a remarkable line of small-production red and white wines that emphasize their “less is more” philosophy and impeccable terroir.

THE ADJECTIVES

OVERALL: Elegance & Minerality

AROMAS / FLAVORS: Bright fresh cherry, pomegranate, candied violet, rose petal and flint.

THE SELLING POINTS

Expression of the elegance and minerality of Dão, Portugal

PAIRINGS: The fresh red fruit and delicate aromatics of the Quinta de Saes Tinto pair very well with roast pou

