Quinta Da Saes Pellada DAC Tinto

The Facts

COUNTRY: Portugal
REGION: Beiras
APPELLATION: Dao
CEPAGE: 60% Red - Other, 40% Touriga Nacional
WINEMAKING: The grapes are macerated for 10 days in cold temperatures to maximize its elegant aromas. It then experiences spontaneous, native yeast co-fermentation in stainless vats, after which it is aged for 24 months in used large format French oak barrels (5 to 7 years old).
ALCOHOL BY VOLUME: 13.0%
AGING: 24 months in used large format French oak barrels

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

AROMAS / FLAVORS: Sour cherry, raspberry, cranberry, flint, truffle and violets
MOUTHFEEL: Elegant & finessed

The Selling Points

SUSTAINABILITY: Vegan
PAIRINGS: Roast poultry, game, mushrooms and other umami-laden dishes

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