

# DÃO TINTO- ALVARO CASTRO

Dão



**APPELLATION:** Dão

**BLEND:** Alfrocheiro (50%), Touriga-Nacional (25%), Jaen (25%)

**WINEMAKER:** Alvaro Castro

**VINEYARD:** \_\_\_\_\_

Today the Dão is probably the best place in Portugal to find fresher aromatic styles of wines made from one of the many interesting Portuguese indigenous grape varieties. Alvaro Castro is widely acknowledged as the region's best winemaker. His vines are between 3 and 65 years old, planted at an average of 500 metres above sea level. Soils are granite with rows of sand and clay, and climate is Continental.

**VITICULTURE:** \_\_\_\_\_

Certified organic

**WINEMAKING:** \_\_\_\_\_

Grapes are hand-picked and fermentation occurs in temperature controlled, stainless steel tanks with wild yeasts from a pied de cuve. The wine ages for 18 months in a mix of used and new French oak barrels



**TASTING NOTES:** \_\_\_\_\_

Beautifully vibrant, bright and juicy red. The palate is round and soft, packed full of soft bramble fruits, rosemary and pine wood.

**WEBSITE:** <http://quintadapellada.com/>

**This wine is suitable for vegans and vegetarians.**