

QUINTA DE SAES RESERVA WHITE- ALVARO CASTRO

Dão



APPELLATION: Dão

BLEND: Encruzado (50%), Cercial Branco (25%) and Bical (25%)

WINEMAKER: Alvaro Castro

VINEYARD: _____

From vineyards with vines ranging between 15 and 45 years old, located at 500 metres above sea-level. Soils are granite with rows of sandy and clay soils, and vines are Guyot-trained. The climate is continental.

VITICULTURE: _____

Certified organic

WINEMAKING: _____

Grapes are hand-picked and receive an 8-hour maceration. The fermentation is slow: half of the wine ferments in used 500-litre oak barrels, and half in concrete eggs, with a 3-month bâtonnage period. The wine is then bottled unfiltered and unfiltered with just a small addition of sulphur added at bottling.



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

This wine is suitable for vegans and vegetarians.

TASTING NOTES:

The nose is focused and fresh with aromas of lemon yoghurt, nectarine and freshly baked bread. The palate is creamy and textured and with vibrant lemon pith acidity and a slight saline finish.