

OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

Porta Dos Cavaleiros Tinto



Porta dos Cavaleiros is Caves São João's tribute to the Dão region. For nearly a century, the Costa family has been a cornerstone of Portuguese winemaking, utilizing traditional methods and indigenous varietals.

Founded in 1920 by the Costa brothers, Caves São João became a key player in Portuguese winemaking with its iconic brands "Frei João" from Bairrada and "Porta dos Cavaleiros" from Dão. Initially focused on fine Douro wines, the winery shifted to Bairrada table and sparkling wines after a 1930 regulation restricted Port production. Under French enologist Gaston Mainousson, Caves São João gained a reputation for quality wines. Though demand for Bairrada and Dão wines waned in the 1990s, they saw a resurgence 20 years later as consumers sought finesse and freshness. In 2013, the Costa family began releasing library vintages from 1959 to 2000, showcasing the remarkable aging potential of their wines.

Today, Caves São João remains the only Portuguese winery to offer such historic vintages commercially, blending tradition with continuous innovation.

WHAT MAKES THIS WINE UNIQUE?: Perfectly aged Dão red, exhibiting all the hallmarks of a mature wine that has been impeccably stored. Made in a style that predates the modern push toward big fruit and alcohol, instead exemplifying the elegance and terroir driven wines that predominated Portuguese winemaking prior to the early 1990s.

RATING HISTORY: 1985 90 W&S

GRAPE: 40% Alfrocheiro, 25% Tinta Roriz, 25% Baga, 25% Preto de Mortagua. Planted in granite and schist soil at 450m elevation.

PAIRING SUGGESTIONS: Perfectly suited for roasted or braised meats and game, this wine shines alongside dishes featuring truffles or mushrooms, which accentuate its earthy, savory notes.

VINIFICATION AND AGING: The wine undergoes open-top fermentation with extended maceration to enhance depth and complexity. It is then aged for 24 months in cement tanks before being filtered and bottled. Bottled in 1991.

LOCATION, SOIL, CLIMATE: These vineyards are planted in the Dão, which has one of the best microclimates for viticulture in all of Portugal. Surrounded on all sides by 3 different mountain ranges, the Dão is completely protected from cold wind and rain from the Atlantic as well as Continental storms. Warm and dry throughout the first part of the growing season, the late summer grows rapidly cooler, which allows for slower maturation of fruit and longer hangtime. The region might well have been created with winemaking in mind. The vineyards are between 400 and 800m of elevation high in the hills, and are planted on decomposed schist and granite, giving the wines hallmark acidity and minerality.

TASTING NOTES The wine presents a bright red-garnet hue. The nose reveals layered aromas of dried cherry, rose petals, tobacco, white pepper, and a hint of flint. On the palate, elegant flavors of dried red berries and fresh Rainier cherry form the core, intertwined with floral notes, minerality, pipe tobacco, and forest floor nuances. The wine is balanced by refreshing acidity and has a long, refined finish.

ALCOHOL CONTENT: 12.5%

UPC CODE: 5601831202295

