

# OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

## Tinto Reserva Particular 1990 Magnum



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?:** Mature, impeccably aged blend from two very different DOs. S. Joao's long-standing history with the growers in this region assures that they have access to the very best fruit – and this wine is only made in the very best vintages. A 25 year old wine that still has many years of longevity in front of it.

**RATING HISTORY:** 1990 92View from the Cellar, 1990 92 W&S

**GRAPE:** 25% Baga, 25% Alfrocheiro, 25% Jaen, 20% Tinta Roriz (Tempranillo), 5% Camarate. Vines planted in clay soil at 75 m (246 ft) elevation.

**PAIRING SUGGESTIONS:** Simply prepared fish and poultry dishes; mild, creamy cheeses; roasted mushrooms

**VINIFICATION AND AGING:** Open top fermentation with extended macerations. 24 months aging in cement tanks before being filtered and bottled.

**LOCATION, SOIL, CLIMATE:** The vineyards in the Dão have one of the best microclimates for viticulture in all of Portugal. 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 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. The vineyards in Bairrada are planted in a place literally translated from Portuguese as "place of clay." Bairrada has a mild, maritime climate with abundant rainfall, which can make the rot-prone Baga a difficult variety to grow, but also what gives the wines the acidity to age so well

**TASTING NOTES** Dark purple-garnet. Aromas of leather, pipe tobacco, dried flowers and spices, dried and stewed cherries. On the palate, this is very Nebbiolo-like – well structured and high acid, with dried and fresh red fruit leading to saddle leather and rose petals on a dry finish. Decant for at least 1 hour prior to serving.

**ALCOHOL CONTENT:** 12.0%

**UPC CODE:** 560183120478

