OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

Quinta da Pellada Pape

Dão is quickly becoming the most sought-after region for Portuguese winemakers to venture into; according to many, it's one of the world's most perfect microclimates: mountains protect it from continental heat to the east and Douro's heat to north, and cool Atlantic breezes come inland to keep the overall temperatures more regulated, making for wines with bright acidity, ethereal aromatics, and compelling complexity. The DO's granitic soils allow indigenous grapes to shine through in the wines, and provide firm, crunchy tannin against the bright fruit.?Alvaro Castro has noted that "if God were to design a wine-growing region, what he would come up with would look a lot like the Dão."??

There is no modern Dão without one of the region's longtime legends, Alvaro Castro, whose estate encompasses two small properties (or "quintas") known as Pellada and Saes. Alvaro makes wine here with his daughter Maria, carrying on a tradition of winemaking on this property that dates to the 16th century! Together, they have resisted the internationalization push of the '80s and '90s, instead doubling down on their slow-wine approach, using local varieties grown and crafted in the true D?o "field blend" style.????

Quinta da Pellada PaPe Tinto 2018 comes from some of the oldest plots on Castro's estate. The Touriga Nacional comes from a site known as "Outeiro," while the Baga and old-vine field blend are from the oldest part of Pellada.

WHAT MAKES THIS WINE UNIQUE?: This "50-50" wine provides an excellent glimpse into how Dão terroir influences Touriga—one of Portugal's most widely-planted grapes—and how the traditional field blend approach adds tannin and complexity to the final product, making it an instant classic belonging in every great cellar.?

RATING HISTORY: 2018 93 WA

GRAPE: 50% Touriga Naçional from the Outeiro vineyard and 50% Baga from Quinta da Pellada. Sustainably grown vines planted in 1950 in granite base with lines of clay and sand soil at 500m (1,640 ft) elevation.

VINIFICATION AND AGING: The grapes were carefully selected by hand and harvested into small boxes, then fermented with indigenous yeast in stainless steel tanks with 12 days of maceration. The aging takes place in 2nd/3rd used French oak barrels (400L and 600L) for 30 months. This is a vegan wine.?

LOCATION, SOIL, CLIMATE: Grapes come from two vineyards: Quinta da Pellada and Outeiro. The estate is part of the Serra da Estrela region of Dao, in central Portugal. The soils here are mostly granite with lines of clay and sand.

TASTING NOTES Intense ruby color. Very concentrated on the nose, with evident good quality wood. Elegant and vigorous style. On the mouth, notes of red fruit game with toasted final notes. Fine and good quality tannins, very well balanced. Great complexity.

ALCOHOL CONTENT: 13.0%

UPC CODE: 5606686000782