

OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

Quinta de Saes Tinto



Dão is widely recognized as one of Portugal's most distinctive fine-wine regions, shaped by granitic soils, mountain protection, and a temperate climate that balances continental warmth with Atlantic influence. Vineyards planted at elevations of roughly 400 to 600 meters ripen slowly, preserving natural acidity and aromatic finesse. Within this setting lies Quinta de Saes, a historic estate near Vila Nova de Tazém that forms part of Álvaro de Castro's family properties alongside Quinta da Pellada. After inheriting the estates in 1980, Álvaro revived the family's winemaking tradition and released the first Quinta de Saes bottling with the 1989 vintage, today working in close collaboration with his daughter Maria Castro.

Quinta de Saes represents a slightly more approachable expression of the Castro family philosophy, while maintaining the same commitment to authenticity and minimal intervention. Vineyards planted on well-drained granitic soils feature traditional field blends of indigenous varieties such as Touriga Nacional, Jaen, Alfrocheiro, and Tinta Roriz. Careful vineyard management, native fermentations, and restrained oak aging allow the wines to reflect the freshness, minerality, and fine tannic structure typical of the region. The resulting reds balance elegance and accessibility with clear terroir definition, offering vibrant fruit, subtle earthy complexity, and the hallmark structural precision that defines the best wines of Dão.

WHAT MAKES THIS WINE UNIQUE?: This is an authentic, unmitigated Dão red – an archetypal expression of the elegance and minerality of this terroir. Explosive aromatics and freshness of fruit are the hallmarks of this entry level red.

RATING HISTORY: 2022 91WA; 2021 92JS; 2020 91WA; 2018 93W&S, 2014 91IWR, 91 W&S (Year's Best Bairrada, Dao & Douro)

GRAPE: 25% Touriga Nacional, 25% Alfrocheiro, 25% Jaen, 25% Tinta Pinheira. Sustainably grown vines planted between 1997-2002. Tended in granite-based soil with lines of clay sand at 500 m (1,640 ft) elevation.

PAIRING SUGGESTIONS: The fresh red fruit and delicate aromatics of the Quinta de Saes Tinto pair very well with roast poultry and game. Mushrooms and other umami-laden dishes are also fine pairs.

VINIFICATION AND AGING: This wine is macerated for 10 days, cold soak, to maximize aromatic extraction. Wild yeast fermentation in stainless fermentation vats, then aged for 18 months in 2nd and 3rd use large format French oak. Fined and filtered

LOCATION, SOIL, CLIMATE: Quinta de Saes is located in the northern part of the Dão, in Northern Central Portugal. The plots for this vineyard are planted to granite at 500m (1640 ft) elevation. The Dao has a temperate continental climate, protected from the cold winds of the Atlantic by the Luso Mountains, from the warm winds of Extremadura to the west by the Sierra da Estrela, and from the arid heat of the Douro by the Serra do Caramulo. Average temperature in the growing season is 57F (14C). Rainfall is 26 inches per annum, with no irrigation.

TASTING NOTES Bright ruby-garnet. On the nose, bright fresh cherry, pomegranate, candied violet, rose petal and flint. On the palate, elegant and fresh, with floral and spice notes wrapped around a core of fresh cherry fruit. Finishes long, with mouthwatering acidity and a consistent beam of minerality through the finish.

ALCOHOL CONTENT: 13%

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