OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Quinta de Saes Touriga Nacional



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?: The Dão is home to the finest plantings of Touriga Naçional in Portugal. The microclimate that protects it from the extreme heat of the eastern winds and the overly wet conditions to the north and west provides a cool, temperate setting for Touriga to showcase its hallmark rose petal aromatics and soft fruit. Aged in neutral oak, this is a pure, unadulterated expression of Dão Touriga.

RATING HISTORY: 2018 90W&S

GRAPE: 100% Touriga Naçional, with an average vine age of 15 years. Tended in granite and clay soil at 550m (1811ft) elevation.



PAIRING SUGGESTIONS: The bright red fruit, savory mineral and floral tones and clean, fresh salinity make this Touriga a beautiful pair with roast pork, lighter game like rabbit and quail, and mushroom dishes.

VINIFICATION AND AGING: Whole cluster fermented in stainless steel using ambient yeasts; 7 days cold soak to maximize aromatic extraction. Aged for 24 months in second-use French oak.

LOCATION, SOIL, CLIMATE: Quinta de Saes is located in the northern part of the Dao, in Northern Central Portugal. The plots for this vineyard are planted to granite at 550 (1811 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 39 inches per annum, with no irrigation.

TASTING NOTES Bright ruby-purple. Expressive, swirling aromatics of raspberry, pomegranate, rose petal, orange peel, and pepper. On the palate, bright and generous, with mouthwatering intensity to the red berry fruit. Finishes floral and salty, with a precise mineral edge. There's a savory umami quality that overlays the whole thing, making it positively gulpable with or without food. Elegant and refined, but playful, this is a gorgeous expression of unadulterated Touriga and the Dão.

DÃO
D.O.C
QUINTA de SAES
TOURIGA NACIONAL

ALCOHOL CONTENT: 13.0%

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