

São João Espumante Bruto Tinto



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?: A red sparkling wine from Bairrada made from Baga, Touriga Nacional and Cabernet Sauvignon. Bairrada has a long tradition of sparkling wine production, and its cool Atlantic-influenced climate naturally supports grapes with high acidity and moderate alcohol, making it especially suited to this style. The combination of native Portuguese grapes with Cabernet Sauvignon gives the wine both regional identity and a distinctive savory, peppery edge.

GRAPE: 40% Baga, 40% Touriga Nacional, 20% Cabernet Sauvignon.

PAIRING SUGGESTIONS: This sparkling red pairs well with fatty fish, grilled or roasted red meats, and richly seasoned meat dishes. Its fresh acidity and savory, peppery character help balance richer foods, while the red-fruit profile complements roasted and grilled flavors.

VINIFICATION AND AGING: The grapes are harvested at ripeness appropriate for sparkling-wine base production and fully destemmed. Fermentation takes place in temperature-controlled stainless-steel tanks, followed by malolactic fermentation. The sparkling wine is produced using the classic method, with secondary fermentation in bottle for 24 days at 14°C, followed by 6 months of bottle aging on the lees.

LOCATION, SOIL, CLIMATE: Bairrada, Portugal. Bairrada is a relatively flat coastal region with a strong Atlantic influence, abundant rainfall and mild average temperatures. Its soils are principally clay-limestone with bands of sand. The cool, humid conditions help preserve acidity and keep alcohol moderate, two factors that have made Bairrada one of Portugal's historic sparkling-wine regions.

TASTING NOTES Ruby in color, with aromas and flavors of red fruit, balsamic notes and anise, joined by vegetal and peppery nuances associated with Cabernet Sauvignon. The palate has a delicate, fresh attack, moderate acidity and good persistence.

ALCOHOL CONTENT: 12%

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