



Quinta da Pellada Primus 2017

For years, Alvaro Castro enjoyed great recognition as a winemaker in Dao, but his record of achievements included only impressive red wines. With the launch of the first vintage of Pellada white 2006, he underlined his ambitions in the white wine sector. "Primus" (Premier) is the harmony between exuberance and longevity. There are notes of exotic fruits, citrus and an ideal marriage between minerality, texture and acidity. Alvaro Casto perfectly embodies the essence of The Portugal Collection. At the end of 2018, Alvaro Casto will be harvesting his 30th vintage as an independent winegrower. We have been following him since 2003 and consider him to be one of Portugal's key winemakers, a player in the qualitative renaissance of Portuguese wines, if only because he has, almost single-handedly, put the Dão region back on the map. He has been assisted by his daughter Maria for several years. Their elegant wines make the region shine like in the good old days. His vineyards are located in the Dao region, on a granite terroir on a mountain plateau at an altitude of 450m. Alvaro's more accessible vintages are marketed under the label of Quinta de Saes, while it bottles distinguished wines for laying down under the name Quinta da Pellada.

Eén van de grootste witte wijnen uit Portugal en het ideale alternatief voor een witte top-bourgogne.

Producer	Quinta de Saes - da Pellada
Region	Dão
Volume	75.0 cl.
Grape Variety	Encruzado, Malvasia, Cercial
Drinking window	2025-2027
Alc.	13.0%
Vinificatie	Fermentation in new 400L French oak barrels. The barrels are then stored in a cool environment, so the fermentation takes place very slowly over a period of 3 months. Slow fermentation favours the development of a complex aromatic structure.



VAT: BE0475637718
The Portugal Collection
Begijnhof 28
B- 3800 SINT-TRUIDEN
+32 477 459 644

Rijping

Maturing is mainly done in the bottle. Alvaro Castro insists on bottling almost immediately after fermentation, he is convinced that this guarantees the desired high conservation potential.

37.00 €