



Quinta de Pellada Muleta 2017

This cuvée is the fruit of the conservation effort of the genetic heritage of the indigenous grape varieties of the Dão. The vines are located on old plots of land planted with different grape varieties. In this cuvée we have identified the Jaen, Baga, Touriga Nacional, Bastardo, Moscatel Pardo, Alfrocheiro Preto, but there are many others. The nose is very elegant, slightly floral, with notes of wild fruits and mentholated touches. On the palate, fresh fruit and spice flavours are wrapped in a refreshing mineral profile. The wine has good volume on the palate, without being heavy, offering a fragrant, long and very balanced finish. 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.

Producer	Quinta de Saes - da Pellada
Region	Dão
Volume	75.0 cl.
Grape Variety	field blend
Drinking window	2025-2032
Alc.	13.0%
Vinificatie	in lagar, by gravity , minimal intervention, fermentation with indigenous yeasts.
Rijping	in used 225L barrels, no filtration before bottling.

68.00 €