





Quinta de Saes reserva branco 2022

Alvaro Casto perfectly embodies the essence of The Portugal Collection. At the end of 2018, Alvaro Casto will carry out its 30th harvest 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 rebirth of Portuguese wines, if only for having, 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. Saes is Alvaro Castro's base wine, but he immediately raises the standard for his premium vintages. This Dão offers a demonstration of personality quite rare in its price range. The Saes Reserva is a perfect example of the special qualities of white wines in Portugal: the nose is characterised by notes of ripe tropical fruits. The palate is elegant and softly textured with good minerality and long acidity.

Producer	Quinta de Saes - da Pellada
Region	Dão
Volume	75.0 cl.
Grape Variety	Malvasia, Cerceal, Encruzado
Drinking window	2024-2030
Alc.	13.0%
Vinificatie	Fermentation takes place in stainless steel vats and is very slow (almost 3 months), which guarantees a better development of the aromas.



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

Rijping

The wine is aged for a short period in stainless steel vats with stirring. Bottling takes place quite early, in February or March, for maximum preservation of the primary aromas and because Alvaro Castro is convinced that this favours a long maturation in the bottle. He is supported in this conviction by the many old Dão wines that are still abundant in the region and which have traditionally been bottled early.

20.33 €