

# QUINTA DA ALAMEDA



## D.O. Overview :

Surrounded by mountains in all directions, the Dão region extends its vineyards among the pine forests at varying elevations, from 1,000 metres in the Serra da Estrela to 200 metres in the lower areas.

The vineyards are sparse and discontinuous, divided into multiple plots, with few high-acreage properties. The mountains determine and condition the region's climate, sheltering the vines from the direct influence of the continental climate and the maritime influence. The soils mostly comprise granite.

The most important white grape varieties are Bical, Cercial, Malvasia Fina, Rabo de Ovelha and Verdelho. Touriga Nacional, Alfocheiro, Jaen and Tinta Roriz stand out as the predominant red varieties.

## ORIGIN

Dão DOC | Santar, Portugal

## DESIGNATION

Alameda de Santar Parcelas Branco

## VARIETIES

Encruzado and Arinto

## ALCOHOL

12.4%

## VINEYARD

Alameda's estate vineyards are located at an altitude of more than 1,300 feet above sea level. The vines, planted on several north and west-facing slopes, benefit from the cool nights and rugged granite-based soils. In addition to Touriga Nacional, Tinta Roriz, Encruzado and Arinto, the estate maintains a hectare of mixed old vines, as well small block of Pinot Noir.

## PROCESS

Hand-picked grapes are transported in small 20 kg boxes to the cellar. The grapes are pressed and fermented in stainless steel vats at cold temperatures. After 4 months in vat on fine lees with light batonnage, the wine is bottled and aged for another 3 months before being released. This wine is known for its longevity and can be cellared for 10 to 15 years.

## TASTING

Bright citrus yellow in appearance. Intense and precise on the nose with orchard, floral and orange citrus notes. The palate showcases green apple and lemon. A full white wine with an excellent balance of acidity and robustness and length.

## WINERY

Since 2012, when Quinta da Alameda was acquired, the aim has been to restore the winery to its former glory and elevate the status of the farming and production to that of the great, classic Dão wines. The landscape focuses on biodiversity and the use of sustainable practices that safeguard the preservation and nature of ecosystems. What marks Quinta da Alameda is its 'terroir' which produces classic and elegant wines that and pure Dão.