

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 Tinto

VARIETY

Touriga Nacional

ALCOHOL

13%

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 winery located in sight of the vineyards. The quick transport from vine to winery minimizes oxidation. Destemmed and fermented in stainless steel vats. Aged for 2 years in neutral French oak barrels, followed by an additional 12 months in stainless steel and 6 months in bottle.

TASTING

Touriga Nacional reveals all its finesse and elegance in this wine. Notes of wild fruit, florals and delicate citrus are accented by gentle barrel influence. The palate is light, sophisticated and very fresh, thanks to the good acid balance. A classic Dão with polished tannins, expressive character and a sense of origin.

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.