



## Casa de Santar

### Casa De Santar Tinto

<b>WINE:</b>	Casa de Santar Tinto
<b>TYPE:</b>	Red Wine
<b>DENOMINATION:</b>	Dão DOC
<b>VINTAGE:</b>	2003
<b>GRAPE VARIETY:</b>	Touriga Nacional (40%) Alfrocheiro (30%) Tinta Roriz (30%)
<b>COUNTRY:</b>	Portugal

**The Estate:** Originally established in 1640, Casa de Santar is the only Dão Quinta to have continually produced and bottled its own wines since the 1950's. The house on the estate has been in the hands of the same family for 13 consecutive generations, the current generation being lead by winemaker Pedro de Vasconcellos e Souza. It is the Dão region's single largest estate. The winery and vineyards were recently purchased by Dão Sul, one of the larger producers of wine in the region. The Cavagio River crosses the property helping to moderate its climate. All of the estate's vines are trained on wire trellises.



**The Wine:** The Touriga Nacional, Alfrocheiro, and Tinta Roriz grapes in this wine are grown on the Estate. They were harvested by hand from vineyards whose yearly production does not exceed 6500kg per hectare and brought to the winery in 25kg containers where they are carefully de-stemmed and crushed.

**Vinification:** Prior to fermentation, skin contact maceration was allowed for 24 hours at a low temperature. The fermentation process lasted 10 days at a temperature of 28° C. Malolactic fermentation took place in stainless steel tanks prior to aging in American oak casks for 4 to 6 months. It was bottled and allowed to rest for another 6 months prior to release.

**Press:** International Wine Cellar, April 2006 (2003 vintage), 88 points: *"Deep, bright-rimmed red. Spicy red berry- and rose-scented nose, with a hint of minerals. This could be New World pinot, and a pretty good one at that. Light and silky, with tangy red fruits and spices carrying into a fresh clean finish. This is awfully easy to drink"*

**Wine Advocate**, March 2007 (2003 vintage), 86 points: *"...It is fairly bright and sunny, and an excellent value. Darker fruit nuances like plums prevail. This is elegant and a pretty nice value, and I found myself liking it more after 15 minutes of air. The mid-palate seemed thinner at that point, but the fruit was sweeter and the bitterness gone, making it rather charming to drink....It's hard to argue with this wine for the suggested retail price."*

**Tasting Notes:** With a ruby red colour, this wine has a fruit and oak aroma. Structured and elegant, it has a long and silky finish.



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