



## 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>	2004
<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:** **Wine & Spirits** - April 2008 (2004 Vintage) **91 Points:** Purple fruit meets substantial oak and bests it, leaving an intriguing spice and soil character in its wake. A powerful Dão and a lovely one: If you let this mellow for several years, it will match game dishes, like goose rice.

**Wine Enthusiast** – July 2008 (2004 Vintage) **89 Points:** Somewhat tough initially, with the tannins coming before the fruit, and a distinctly lean character. But this is deceptive, because there is certainly enough fruit there to give richness after two years' aging, when the blackberry and licorice flavors will come up through all that dryness.

**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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