



# Casa de Santar

## *Casa De Santar Branco*

<b>WINE:</b>	Casa de Santar Branco
<b>TYPE:</b>	White Wine
<b>DENOMINATION:</b>	Dão DOC
<b>VINTAGE:</b>	2007
<b>GRAPE VARIETY:</b>	Encruzado (50%) Cerceal-branco (25%)
<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 led by winemaker Pedro de Vasconcelos e Souza. Of the 100 hectares of vineyards, only 10% of the vines are dedicated to white varieties. The soil is poor, mostly granitic, and has a coarse texture, low level of organic material and mostly acidic. The Dão region is cold and rainy during Autumn/ Winter season and dry and hot during the Spring and Summer, perfect for vine development.



**The Wine:** Encruzado, Cerceal-branco and Bical grapes in this wine are grown on the Estate. They were harvested by hand from vineyards whose yearly production does not exceed 8000kg per hectare and brought to the winery in 25kg containers where they are carefully de-stemmed and crushed.

**Vinification:** Maceration was allowed for 24 hours at a low temperature. Each varietal was fermented separately in stainless steel tanks for 15 days at a temperature of 16° C. Post fermentation "Batounages" were performed over 30 days prior to malolactic fermentation at 50%.

**Press:** [eRobertParker.com](http://eRobertParker.com), **87 points** (2007 vintage): a small scaled Branco, easygoing and fresh. It merely provides charm and pleasure. Clean and bright, it has good texture and just enough depth to feel substantial. There is a little steel underneath, which is apparent only after it warms up. The finish is a bit short, but the wine is awfully friendly and tasty. Issue #180, 12/08

**Wine & Spirits, 88 points** (2007 vintage). 4/09

**Wine Enthusiast, 87 points** (2007 vintage). 4/09

**Tasting Notes:** Fresh aromas of white peach, fennel and thyme lead to a medium-bodied mouth feel with a touch of lemon zest and a nice minerality. The dry finish lingers with herbs and citron-laced ripe golden apples. Perfect with shellfish, fried calamari or mildly spiced dishes.