



Casa de Santar Conde de Santar

WINE:	Conde de Santar
TYPE:	Red Wine
DENOMINATION:	Dão DOC
VINTAGE:	2004
GRAPE VARIETY:	Touriga Nacional Alfrocheiro Preto Tinto Cão
COUNTRY:	Portugal

The Wine: The flagship wine of Casa de Santar, Conde de Santar is a tribute to the first count of Santar who created the present estate in the 19th century. The wine is a blend of Touriga Nacional, Alfrocheiro Preto & Tinto Cão with 50% malolactic fermentation in barrels. This classic blend of Portuguese varietals is aged 12 months in new French oak and at least 6 months in bottle prior to release.



Vinification: Fermentation in inox deposits during 10 days at a temperature of 26-28°C. Post-fermentation maceration and malolactic fermentation: 50% in inox deposits and 50% in barrels. Aging of 12 months in new french oak barrels and at least 6 months in bottle.

Tasting Notes: This is a vineyard selection wine that shows a mineral elegance, powered by wood and firmly based on structured tannins and fresh berry fruits. An excellent pairing with hearty lamb and beef dishes.

Press: Wine Enthusiast, July 2008 (2004 vintage), **92 points**:

In tribute to the first count of Santar, who created the present estate in the 19th century, this is a vineyard selection wine that shows a mineral elegance, powered by wood and firmly based on structured tannins and fresh berry fruits. It is always going to be an austere wine, but it also suggests good aging potential.

Cellar Selection – R.V.



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