# Casa de Santar

## Casa de Santar Tinto 2006

THE WINE: Originally established in 1640, Casa de Santar 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 Touriga Nacional, Alfrocheiro, and Tinta Roriz grapes in this wine are grown on the Estate, whose old vines result in low yields. The wine is elegant with a complexity not usually found in a wine at this price point.

# CASA DE SANTAR DÃO DENOMINAÇÃO DE ORIGEM CONTROLADA VINHO TINTO - RED WINE

### PRESS:

**88** pts <u>Wine Spectator</u> (2006 vintage), A firm, juicy and powerful red, with good definition to the red plum and berry flavors, followed by notes of mineral and tobacco leaf on the finish. Touriga Nacional, Alfrocheiro Preto and Tinta Roriz. 7/31/08

89 pts "Top Values 2008" Wine Spectator,

(2005 vintage): Muscular, with rich raspberry, dark plum and mocha flavors. Well-focused, with medium-grained tannins and a long, spicy finish. 10/31/08

**88** pts <u>eRobertParker.com</u> (2005 vintage): It is a very nice value, elegant, flavorful and graceful. <u>Wine Advocate</u> #180, 12/08

**DENOMINATION:** Dão, DOC

**VINTAGE: 2006** 

**GRAPES:** Touriga Nacional, Alfrocheiro,

Tinta Roriz

COUNTRY: Portugal CASE SIZE: 6/750ml UPC: 738241074497

**SUGGESTED RETAIL: \$15** 



## **KEY SELLING POINTS:**

- Casa de Santar is one of the most historic wineries in Portugal and the leading producer in the Dão, Portugal's oldest red wine-producing region.
- Pedro de Vasconcellos is the 17th generation winemaker, continuing a long family tradition.
- ➤ Estate grown grapes, old vines, and prime vineyard location
- Great press

**TASTING NOTES:** Aromas of ripe cherry, cassis and vanilla bean with a touch of red licorice and black pepper lead to flavors of the same in a light to medium-bodied framework. Tart acidity and a very dry finish make this a great food wine with poultry, meats and cheeses.