

# QUINTA DO CASTRO DO SAIÃO

2020

## Country

Portugal

## Region

Douro

## Varietal

Cépage below

## Winemaker

Álvaro van Zeller

## Alcohol Content

15%

## Total Sulfur

No data

## Residual Sugar

No data

## Acidity

No data

## HISTORY

The origins of the Van Zeller family date back to the 13th Century. During the 17th Century, in the rouse of the religious wars that ravaged the northern and central Europe at that time, the Van Zellers migrated to Portugal and began making wines, trading primarily to England. Today, the family continue their wine legacy making fortified wines and fine wine.

Beyond Vila Nova de Foz Côa, in the Alto Douro wine region, Quinta do Saião is hidden, between the river and cliffs. Throughout the more than 100 hectares that make up the Quinta, this cuvée comes from a single vineyard, blending indigenous varieties, revealing and expressing the world-class quality this region has to offer.



## VINIFICATION and MATURATION

Blend of Alicante Bouschet, Touriga Nacional, Sousão, Touriga Franca, Tinto Cão and Tinta Francisca. Co-macerated for 3 days in temperature controlled stainless steel tanks. Co-fermented for 9 days. The wine is then split; a portion sees 24 months in new French oak barrels and the other in stainless steel. Assemblage happens just before bottling. Total production 833 6pk cases.



## VINEYARD

Vinha da Ponte (Vineyards of the Bridge) a 1,96 hectare single vineyard of 100 year old co-planted grapes grown in *socalcos* in the Douro. Southeast facing, soils are stony-schist.



## TASTING NOTES

Deep, violet color and intense aromas of red and black currant, cocoa and smoky herbal notes. Textured palate with excellent volume and body, velvety tannins, and a long, complex finish.



## FOOD PAIRING

Semi-hard cheeses, charcuterie, feijoada, fajitas, braised lamb shank.

## PRESS

