

São João Espumante Rosé Bruto



Founded in 1920 by the Costa brothers, Caves São João became a key player in Portuguese winemaking with its iconic brands "Frei João" from Bairrada and "Porta dos Cavaleiros" from Dão. Initially focused on fine Douro wines, the winery shifted to Bairrada table and sparkling wines after a 1930 regulation restricted Port production. Under French enologist Gaston Mainousson, Caves São João gained a reputation for quality wines. Though demand for Bairrada and Dão wines waned in the 1990s, they saw a resurgence 20 years later as consumers sought finesse and freshness. In 2013, the Costa family began releasing library vintages from 1959 to 2000, showcasing the remarkable aging potential of their wines.

Today, Caves São João remains the only Portuguese winery to offer such historic vintages commercially, blending tradition with continuous innovation.

WHAT MAKES THIS WINE UNIQUE?: The singular terroir of Bairrada makes for world-class sparkling wine. The vineyards are planted 12 miles from the ocean, battered by the northern Atlantic winds for which the area is well known. Made in the Traditional Method which gives this wine a soft, silky texture, combined with the floral tones and bright fruit of its indigenous varietals.

RATING HISTORY: 2021 92W&S "Best Buy"; 2019 90IWR; 2014 89RP

GRAPE: This sparkling wine is comprised of 60% Baga, 40% Touriga Nacional. Grapes are planted in clay and limestone, less than 12 miles (20 km) from the Atlantic Ocean.

PAIRING SUGGESTIONS: This is a terrific aperitif-style Rosé, enjoyable on its own. It also makes a lovely complement to shellfish, fried seafood, tempura, and spicier Asian cuisine.

VINIFICATION AND AGING: Harvest in first two weeks of September. Grapes are de-stemmed and lightly pressed (0.5Bar) for a light rose color. The must is fermented in temperature controlled vats for 15 days. At the beginning of December the wine is bottled. After three months on the lees, bottles are disgorged in March.

LOCATION, SOIL, CLIMATE: The vineyards are located in Bairrada, less than 20km from the ocean. Clay and limestone are the predominant soil type. The climate is Atlantic, with strong cooling effect from the maritime influence and strong winds. Average temperature is 12-15 degrees C. The annual rainfall is around 800mm per year, peaking in autumn and winter.

TASTING NOTES Touriga Nacional gives intense rose petal aromas and Baga a bright red fruit character. On the palate, delicate and persistent bead makes for a silky, rich texture. Bright strawberry and red raspberry on the mid palate, complemented by mineral, white pepper and more floral tones. Racy acidity cuts a beam through the middle, making for a food-friendly sparkler.

ALCOHOL CONTENT: 12.5%

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