OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Quinta de Saes Reserva Encruzado



Dão is widely recognized as one of Portugal's most distinctive fine-wine regions, shaped by granitic soils, mountain protection, and a temperate climate that balances continental warmth with Atlantic influence. Vineyards planted at elevations of roughly 400 to 600 meters ripen slowly, preserving natural acidity and aromatic finesse. Within this setting lies Quinta de Saes, a historic estate near Vila Nova de Tazém that forms part of Álvaro de Castro's family properties alongside Quinta da Pellada. After inheriting the estates in 1980, Álvaro revived the family's winemaking tradition and released the first Quinta de Saes bottling with the 1989 vintage, today working in close collaboration with his daughter Maria Castro.

Quinta de Saes represents a slightly more approachable expression of the Castro family philosophy, while maintaining the same commitment to authenticity and minimal intervention. Vineyards planted on well-drained granitic soils feature traditional field blends of indigenous varieties such as Touriga Nacional, Jaen, Alfrocheiro, and Tinta Roriz. Careful vineyard management, native fermentations, and restrained oak aging allow the wines to reflect the freshness, minerality, and fine tannic structure typical of the region. The resulting reds balance elegance and accessibility with clear terroir definition, offering vibrant fruit, subtle earthy complexity, and the hallmark structural precision that defines the best wines of Dão.

WHAT MAKES THIS WINE UNIQUE?: This is a classic expression of the indigenous Dao varietal Encruzado. Mineral driven, high toned acidity and impressive precision on the palate make this very reminiscent of Chablis, with terrific aging potential.

RATING HISTORY: 2022 90WE, 90W&S; 2020 91WA; 2017 90WA; 2016 90WA; 2014 90WA

GRAPE: 100% Encruzado. Sustainably farmed vines, averaging 20 years old, planted to granite and sand at 660 m (2,165 ft) elevation.



PAIRING SUGGESTIONS: Quinta de Saes Encruzado is a perfect pair for richer seafood dishes, particularly shellfish and white-fleshed fish. Its minerality makes it a great pair for clams and oysters.

VINIFICATION AND AGING: Natural yeast fermentation in stainless steel; racked to stainless for 3 months of bâtonnage. Aged in stainless for an additional 9 months and racked to bottle.

LOCATION, SOIL, CLIMATE: Quinta de Saes is located in the northern part of the Dao, in Northern Central Portugal. The plots for this vineyard are planted to granite at 500m (1640 ft) elevation. The Dao has a temperate continental climate, protected from the cold winds of the Atlantic by the Luso Mountains, from the warm winds of Extremadura to the west by the Sierra da Estrela, and from the arid heat of the Douro by the Serra do Caramulo. Average temperature in the growing season is 65F (18.5C). Rainfall is 26 inches per annum, with no irrigation.

TASTING NOTES Pale, almost colorless with green tints. On the nose, citrus and green apple notes are overlaid with wet stone, salt and white flowers. On the palate, weighty but balanced, with precise cut to the acidity and mineral notes. Juicy, generous citrus and stone fruit give way to an intensely mineral finish.

ALCOHOL CONTENT: 13.0%

UPC CODE: 5606686000942

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QUINTA DE SAES