OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

# Quinta da Pellada Primus Branco




Dão is increasingly regarded as one of Portugal's most compelling fine-wine regions, prized for its protected mountain setting, granitic soils, and balanced climate that combines continental warmth with cooling Atlantic influences. Framed by the Serra da Estrela, Caramulo, and Buçaco ranges, vineyards planted at elevations of roughly 450 to 600 meters benefit from slow ripening conditions that foster bright acidity, ethereal aromatics, and finely structured tannins. The historic estate of Quinta da Pellada, first documented in 1527, lies near Vila Nova de Tazém and has been a key reference point in the modern revival of Dão wines. Álvaro de Castro inherited the property in 1980 and dedicated himself fully to restoring the family's winemaking tradition, later joined by his daughter Maria, trained in oenology, who continues to shape the estate's contemporary vision alongside a small technical team.

Today, Pellada wines are rooted in a philosophy of minimal intervention and deep respect for nature, combining traditional field-blend viticulture with thoughtful modern practices. The estate's old vineyards, often averaging 70 years or more and composed of dozens of indigenous varieties such as Touriga Nacional, Jaen, Alvarelhão, Tinta Pinheira, and Tinta Amarela, are cultivated to express the nuanced character of each parcel. Granitic soils and the moderating influence of nearby river valleys contribute mineral tension and structural precision, while the region's diurnal shifts preserve freshness and complexity. This slow-wine approach results in age-worthy, terroir-driven reds that reflect both the historic identity of Dão and the Castro family's ongoing commitment to authenticity and site expression.

**WHAT MAKES THIS WINE UNIQUE?:** Primus Branco is an old vine field blend harvested from a single high-altitude parcel at over 500m (1,500 ft) elevation. Comprised of 19+ indigenous white grape varieties, Primus is a rare creature, and a delicious throwback to the traditional field blends of the Dão.

**RATING HISTORY:** 2024 96WA, 95TA, 94JS; 2023 94JS; 2022 95WA, 93JS; 2021 96WA, 93W&S, 91WE; 2019 96 WA; 2016 92 WA; 2015 96 WA, 91 VFTC




**GRAPE:** Field blend of 19+ indigenous grapes including Encruzado, Cercial, Bical, Verdelho, Málvasia, Terrantez, Cachorrinho, Douradinha, etc. planted to granite with lines of quartz, clay and sand at 500m (1,640 ft) elevation.

**PAIRING SUGGESTIONS:** Roast chicken and pork, dishes with mushrooms – really anything with a hefty dose of herbs and umami.

**VINIFICATION AND AGING:** After 24 hours of maceration on the day of harvest, a very slow cold fermentation took place, first in stainless steel tanks and then in used barrels. The wine aged for 9 months in concrete eggs on the lees with no additional sulfur. wo additional years of élevage in bottle prior to release. This is a vegan wine.

**LOCATION, SOIL, CLIMATE:** Quinta da Pellada is located in the northern part of the Dão, in north-central Portugal. The plots for this vineyard are granite and quartz soils at 500m (1640 ft) elevation. Dão 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 east by the Sierra da Estrela, and from the arid heat of the Douro to the north by the Serra do Caramulo. Average temperature in the growing season is 57F (14C). Rainfall is 26 inches per year. No irrigation.




**TASTING NOTES** Brilliant pale gold. On the nose, mineral-driven scents of wet stone, stone fruits and lemon curd. On the palate, restrained and elegant, with more of that precise cut and mineral-driven character. Finishes with incredible persistence and length – this wine will continue to improve for some time.

**ALCOHOL CONTENT:** 13.0%

**UPC CODE:** 5606686000874