OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

# Quinta da Pellada Pape




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.

Quinta da Pellada PaPe Tinto comes from some of the oldest plots on Castro's estate. The Touriga Nacional comes from a site known as "Outeiro," while the Baga and old-vine field blend are from the oldest part of Pellada.




**WHAT MAKES THIS WINE UNIQUE?:** This "50-50" wine provides an excellent glimpse into how Dão terroir influences Touriga—one of Portugal's most widely-planted grapes—and how the traditional field blend approach adds tannin and complexity to the final product, making it an instant classic belonging in every great cellar.?

**RATING HISTORY:** 2022 94WA, 94JS; 2020 95JS, 94WA; 2018 93WA

**GRAPE:** 50% Touriga Naçional from the Outeiro vineyard and 50% Baga from Quinta da Pellada. Sustainably grown vines planted in 1950 in granite base with lines of clay and sand soil at 500m (1,640 ft) elevation.

**VINIFICATION AND AGING:** The grapes were carefully selected by hand and harvested into small boxes, then fermented with indigenous yeast in stainless steel tanks with 12 days of maceration. The aging takes place in 2nd/3rd used French oak barrels (400L and 600L) for 30 months. This is a vegan wine.?

**LOCATION, SOIL, CLIMATE:** Grapes come from two vineyards: Quinta da Pellada and Outeiro. The estate is part of the Serra da Estrela region of Dao, in central Portugal. The soils here are mostly granite with lines of clay and sand.

**TASTING NOTES** Intense ruby color. Very concentrated on the nose, with evident good quality wood. Elegant and vigorous style. On the mouth, notes of red fruit game with toasted final notes. Fine and good quality tannins, very well balanced. Great complexity.




**ALCOHOL CONTENT:** 13.0%

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