OLÉ & OBRIGADO
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Quinta de Saes Rosé



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 wine came from Alvaro and Maria's experimentation with new grape varieties, most of which were unsuccessful. But always making lemonade out the situation, they kept the Cabernet Sauvignon vineyard for exclusive use in this rosé, where it adds a fresh, spicy character.

GRAPE: Tinta Roriz and Jaen with 15% Baga and Cabernet Sauvignon. Sustainably farmed vines, averaging 15 to 45 years old, planted to mostly granite soils with clay and sand at 500m (1,640 ft) elevation.

PAIRING SUGGESTIONS: Pairs beautifully with seafood, fresh grilled fish, white meats or you can just drink it as an aperitif.



VINIFICATION AND AGING: Manually harvested. A short press (called "lagrima") then a slow fermentation in stainless steel vats in order to preserve all the elegance and aromatic characteristics. The Jaen and Tinta Roriz are harvested first, and the Baga and Cabernet are added later to introduce complexity and transform the wine.

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 Fragrant, mineral with tropical fruits notes. Smooth and fresh on the palate with elegant fruit and balanced acidity that provides a very long finish.

ALCOHOL CONTENT: 13%

UPC CODE: 8437019718985

DÃO D.O.C
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