OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Quinta da Pellada Naked Vine



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?: This special cuvée "Naked Vine" is made from all 7 parcels in the Pellada property. The winery has only made this blend once before, in 2003.

RATING HISTORY: 2022 94WA, 93JS; 2020 94JS; 2018 95WA, 91W&S

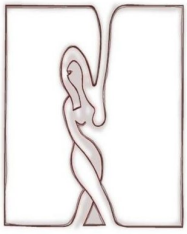
GRAPE: Old vine (75+ years) field blend of some 48 different varieties, with Touriga Nacional comprising 30% of the blend. The grapes come from all 7 parcels of the Pellada property. Planted to granite, sand and quartz at an average altitude of 500m (1,640 ft) above sea level.



VINIFICATION AND AGING: Spontaneous fermentation with indigenous yeast in stainless steels tanks. Aged for 36 months in 400L used oak casks.

LOCATION, SOIL, CLIMATE: Quinta da Pellada is located in the northern part of the Dão, in Northern Central Portugal. The plots for this vineyard are planted to granite, with lines of sand and quartz at 500m (1640 ft) elevation. The 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 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 57F (14C). Rainfall is 26 inches per annum, with no irrigation.

TASTING NOTES This is elegant and complex, with moderate tannins and lush texture. The finish is long and persistent, even while nothing is harsh or astringent. This is a beauty that is hard to resist. It will also age well, maybe better than indicated. - Mark Squires



ALCOHOL CONTENT: 13%

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