OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

DAC Tinto



Álvaro de Castro inherited Quinta da Pellada, his family estate in the Dão, in 1980 and committed himself to reviving its historic winemaking tradition. After replanting key vineyard parcels, he released his first vintage in 1989 and has since focused on producing wines that reflect the authentic character of classic Dão. Historical records confirm viticulture at Pellada since at least the 16th century, including a documented royal tax paid in wine in 1527, underscoring the estate's long-standing importance in the region.

Today, Quinta da Pellada is regarded as one of the benchmark estates of the Dão. Its vineyards, planted on granitic soils at elevations of roughly 450 to 600 meters near the Serra da Estrela sub-region, benefit from natural mountain protection that supports slow ripening and preserves freshness, structure, and aromatic finesse.

Quinta da Pellada DAC Tinto reflects this terroir-driven philosophy, crafted from traditional old-vine field blends of indigenous varieties. Made with a restrained, minimal-intervention approach, the wine shows an elegant, medium-bodied profile with earthy complexity, vibrant acidity, and strong aging potential.

WHAT MAKES THIS WINE UNIQUE?: Complex, earthy and bright, DAC Tinto has the unmistakable stamp of its provenance. The estate has a single location near Seia, central Dão. DAC Tinto is an extraordinary value wine, marked by an intuitive, 'less is more' approach winemaking and sustainable agriculture.

RATING HISTORY: 2019 94W&S; 2018 93W&S; 2014 91W&S; 2012 92WE; 2011 93W&S

GRAPE: 30% Touriga Naçional, 20% Jaen, 30% Tinta Roriz, 20% Alfrocheiro. Organically grown vines planted in 1988. Tended in granite, clay and sandy soil at 550 m (1,804 ft) elevation

PAIRING SUGGESTIONS: Simple fare, charcuteries, and smoked meats, hard cheese as parmesan or manchego. Meats like veal, pork, and roasted turkey.



VINIFICATION AND AGING: Manual harvest happens mid/late-September. Juice ferments in stainless steel vats, Couvaison (maceration) for 15 days. Aged for 12 to 18 months on used 2 to 3 year French oak. Filtered and bottled June/July.

TASTING NOTES Dark ruby in color, it offers aromas of crushed herbs with hints of black pepper. Silky smooth mouth feel with concentrated smoky black fruit and earthy flavors, with silky tannins and a long finish.

ALCOHOL CONTENT: 13.0%

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