

Casa de Santar Casa De Santar Reserva

WINE: Casa de Santar Reserva

TYPE: Red Wine Dao DOC

VINTAGE: 2003

GRAPE VARIETY: Touriga Nacional

Alfrocheiro Preto Tinta Roriz

COUNTRY: Portugal

The Estate: Originally established in 1640, Casa de Santar is the only Dão Quinta to have continually produced and bottled its own wines since the 1950's. The house on the estate has been in the hands of the same family for 13 consecutive generations, the current generation being lead by winemaker Pedro de Vasconcellos e Souza. It is the Dão region's single largest estate. The winery and vineyards were recently purchased by Dão Sul, one of the larger producers of wine in the region. The Cavagio River crosses the property helping to moderate its climate. All of the estate's vines are trained on wire trellises.

Vinification: After crushing, pressing and settling, the juice ferments in stainless steel with 3 to 4 pumpovers per day to increase richness and prevent alcohol evaporation. An extended post-fermentation maceration on the grapeskins and aging for a year in 100% new Seguin Moreau French oak barrels completes the maturation. During this time the wine is racked twice. There is a light egg white fining and no filtration.

Press:

Food & Wine 2008 Wine Guide, (2003 Vintage) THREE STARS***

<u>Wine Advocate</u>, March 2007, (2001 vintage), **90 points**: "The 2001 Reserva is successful. If you want to know what you get by stepping up to this winery's Reserve – quite a lot. This has fine depth and concentration, and seems full in the mouth. The bright finish is lingering and there is some grip on the end as well. In addition, there is more character, and the wine has a touch of game on the nose that followed through onto the palate – not a lot! – and distinctiveness. There are some tannins on the end, but this should be approachable now."

Wine Spectator, June 2005 (2001 vintage), 87 points.

<u>Wine Enthusiast</u>, Best of Year 2002 (1999 vintage), 90 points: "A big, rich, well integrated wine, showing solid tannins and huge black fruit flavors, along with some spice..."

<u>Wine & Spirits</u>, June 2002 (1999 vintage), 89 points: "...There's a lot of tannin, along with plenty of firm cherry fruit to back it up and last. It's subtle enough for stuffed lulas, dense enough for a steak and blanaced to age."

