



Casa de Santar

Casa De Santar Branco

WINE:	Casa de Santar Branco
TYPE:	White Wine
DENOMINATION:	Dão DOC
VINTAGE:	2006
GRAPE VARIETY:	Encruzado (50%) Cerceal-branco (25%) Bical (25%)
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. Of the 100 hectares of vineyards, only 10% of the vines are dedicated to white varieties. The soil is poor, mostly granitic, and has a coarse texture, low level of organic material and mostly acidic.



The climate of the Dão region is cold and rainy during Autumn / Winter season and dry and hot during the Spring and Summer, perfect for vine development.

The Wine: Encruzado, Cerceal-branco and Bical grapes in this wine are grown on the Estate. They were harvested by hand from vineyards whose yearly production does not exceed 8000kg per hectare and brought to the winery in 25kg containers where they are carefully de-stemmed and crushed.

Vinification: Maceration was allowed for 24 hours at a low temperature. Each varietal was fermented separately in stainless steel tanks for 15 days at a temperature of 16° C. Post fermentation "Batounages" were performed over 30 days prior to malolactic fermentation at 50%.

Tasting Notes: With a citrine color, this wine has floral and apricot aromas. On the palate, it is velvety and fresh and a perfect complement to fresh seafood and shellfish or as an aperitif.



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