



Casa de Santar

Casa De Santar Touriga Nacional

WINE:	Touriga Nacional
TYPE:	Red Wine
DENOMINATION:	Dão DOC
VINTAGE:	2001
GRAPE VARIETY:	Touriga Nacional (100%)
COUNTRY:	Portugal

The Wine: This single varietal is hand picked from selected vineyard sites on the Santar estate. The soil is granitic and coarse. The vines are grown on sloped hills that roll toward the Dão river, providing good exposure to the afternoon sun.

Vinification: Temperature controlled fermentation takes place over a 7 day period. Extended maceration takes place for 20 days with the skins. The wine is aged in new French oak barrels for 12 months followed by a minimum of 6 months in the bottle.

Press: Wine Advocate, March 2007, **90 points** (2001 vintage): *“Mid-weight, vibrant, focused and with a grip on the finish, this shows distinctiveness and character. The wine has some sweet fruit notes, but here they taste good, and it seems like wine, not blueberry Kool-Aid. It is an elegant and refined presentation, with both good structure and fruit...I liked this more and more as it aired out, as it turned in a bright, friendly wine.”*

Wine & Spirits, April 2007 (2001 vintage), 91 points: *“Touriga planted on the granitic soils of Dão can create an elegant, floral red like this wine from Santar. It’s light as a pinot noir, with fragrant scents of plum and tannins that are architectural and gentle at once. The earthy finish is suited to roast quail.”*



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