

Morgado do Quintão Castelão



Morgado do Quintão is an historic estate with thousand-year-old trees in DOC Lagoa located in Algarve, the southernmost region of Portugal. The property encompasses 60 hectares of vineyards which have been in winery owner Filipe Vasconcellos's mother's family for generations. Recognizing the potential of these old vines, Filipe recruited winemaker Joana Maçanita for her expertise with old vines, and her minimal interventionist approach to winemaking that matches the Vasconcellos family's farming philosophy. Joana Maçanita, born in Lisbon with family from Algarve, Azores and Alentejo, brings not only engineering and agronomy degrees but also an extensive knowledge of Portugal's terroir and a commitment to the same mission as Filipe: to show the potential of indigenous grape varieties Crato Branco, Tinto Negra Mole and Castelão

WHAT MAKES THIS WINE UNIQUE?: This is a rare, monovarietal Castelão wine; perhaps the only one made in the Algarve. The label changes with every new vintage, displaying works done by curated Portuguese artists, including the family matriarch, Teresa Vasconcellos.

GRAPE: 100% Castelão from 50-year-old vines. Organically farmed (non-certified)

PAIRING SUGGESTIONS: Perfect pairing with local game dishes like lamb and goat as well as strong cheeses

VINIFICATION AND AGING: Focus on minimal intervention. Hand-harvested, with a light pressing, pre-fermentation maceration at 14°C, skin contact for 15 days, aged in French oak barrels for 15 months. A small amount of sulfur is added at bottling only. Filtered, but not fined. Vegan.

LOCATION, SOIL, CLIMATE: The estate is home to a 7-ha vineyard located 261 ft above sea level in DOC Lagoa (Algarve). The vines are only 5 miles from the Atlantic Ocean's cool maritime influence yet warmed by the Levante winds from Africa, and the average yearly temperature is between 57-60 degrees F. Sunny Algarve is known for exceptional ripening conditions, with 3000 to 3500 daylight hours per year. The soil here is known as arenitos: iron-rich sandy loess mixed with limestone.

TASTING NOTES Ruby red with hues of purple. On the nose ripe red fruit and violets. On the palate, soft tannins, dark red fruits with baked plum and preserves. Finishes with notes of spice and dark chocolate.

ALCOHOL CONTENT: 14.5%

UPC CODE: 5600669058647

