OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

Morgado do Quintão Vinhas Velhas Branco

Morgado do Quintão, owned by Filipe Caldas de Vasconcellos 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 his mother's family for generations. Recognizing the potential of these old vines Filipe recruited winemaker Joana Maçanita for her viticulture insight and the minimal interventionalist approach to winemaking that matches the Vasconcellos family's 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 and Tinto Negra Mole.

WHAT MAKES THIS WINE UNIQUE?: Morgado do Quintão Vinhas Velhas Branco is a single parcel wine made from 80+ year old own-rooted vines of an indigenous grape: Crato Branco (also known as Roupeiro or Códega), the oldest known grape in Portugal. This bottling comes from a previously abandoned old vineyard recovered by Joana and Filipe. Dry-farmed and organically farmed, this is a pure, unmitigated expression of Algarve terroir, making it a completely unique discovery in the US.

RATING HISTORY: 2019 90WS

GRAPE: 100% Crato Branco from 80+ year old vines. Organically farmed (non-certified).

PAIRING SUGGESTIONS: Pairs well with Mediterranean cuisine, particularly seafood. The bright acidity and considerable structure make it a terrific pairing with any number of grilled preparations.

VINIFICATION AND AGING: Focus on minimal intervention. Spontaneous fermentation with wild yeasts is intentionally slow and gentle (25 days) at a cool 54 degrees Fahrenheit. Racked to a mixture of 50% stainless steel and 50% neutral oak, aged for 6 months on the lees. A small amount of sulfur added at bottling only. Filtered, but not fined. Vegan

LOCATION, SOIL, CLIMATE: The estate is home to a 7ha 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 Bright straw yellow. On the nose, aromas of passionfruit and pineapple overlaid with jasmine and white flowers. On the palate, weighty and ripe with pronounced minerality and persistent acidity. Finishes with excellent length and precision.

ALCOHOL CONTENT: 12.5%

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