

# SAVIO SOARES SELECTIONS

*“Expressive Wines from Small Growers”*

## Quinta do Poldrado Reserva

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### The Land

**Region:** Tras-os-Montes

**Vineyards:** Chaves 4ha

**Grape:** 80% of Touriga Nacional + 20% of Old Vines

**Vine Age:** 20 on Touriga Nacional - 70 years

**Soil:** Clay-Limestone

**Altitude:** 300 meters

**Aspect:** South

**Farming Practices:** All done by hand without the use



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### The Cellar

**Yeast:** Spontaneous

**Maceration:** Old granite tanks with foot stepping for nice extraction

**Fermentation:** Granite tanks, 7 days

**Malolactic:** Yes - Spontaneous

**Aging:** Used French oak barrels for 18 months + 6 months in still + bottle

**Residual Sugar:** 0g/l

**Finishing:** Small amount on the bottling. 0.2g/L

**Production:** 2000

**Closure:** Cork

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**Tasting Notes:** Powerful nose, red fruits, undergrowth and violets. And blueberries. Dark, red-black robe. On the palate it is also strong and very fruity. The fruitiness lingers well on the finish. A good cartridge from northern Portugal