

SAVIO SOARES SELECTIONS

"Expressive Wines from Small Growers"

Quinta do Poldrado, Tras-os-Montes, Poldrado 2021

The Land

Region: Tras-os-Montes

Vineyards: 4 ha

Grape: Old Vine (Tinta Carvalha, Bastardo, Tinta Amarela, Tinta Gorda, Mourisco)

Vine Age: Old vine 70+ years

Soil: Clay, Limestone

Altitude: 300 meters

Aspect: Southern sun exposure

Farming Practices: All done by hand without use of herbicides

The Cellar

Yeast: Spontaneous

Maceration: Foot stepping for gentle extraction

Fermentation: 5 days in granite tanks

Malolactic: Completed spontaneously

Aging: 9 months in stainless steel tank

Residual Sugar: < .1 g/L

Finishing: minimal SO₂ (0.2g/L)

Production: 3,300 bottles

Closure: Cork



Tasting Notes: Of a dense ruby color, on the nose there are flowers and wild fruits and light toasted wood. In the mouth it is silky, intense and maintains the strong presence of red fruits. The finish is slightly acidic which gives it freshness.