

SAVIO SOARES SELECTIONS

“Expressive Wines from Small Growers”

Quinta do Poldrado, Tras-os-Montes, Superior 2019

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: 7 days in granite tanks

Malolactic: Completed spontaneously

Aging: French oak for 12 months + 12 months in bottle

Residual Sugar: < .1 g/L

Finishing: minimal SO₂ (0.2g/L)

Production: 5,300 bottles

Closure: Cork



Tasting Notes: The wine is then moved to oak barrels to age for 12 months before bottling, creating a big, round expression of these ancient varieties with tons of ripe red fruit, full tannins, and a long, persistent finish.