

Morgado do Quintão Palhete Rosé



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 interventionist 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 Negra Mole.

WHAT MAKES THIS WINE UNIQUE?: Morgado do Quintão Palhete was originally reserved for family and friends of the winery, but now we can all experience a rare example of a co-ferment of the 2 oldest native grape varieties in Portugal: Negra Mole and Crato Branco. This limited production rosé is a true unadulterated expression of the potential complexity of Crato Branco and Negra Mole, touched by over 3000+ sunlight hours and expert winemaking.

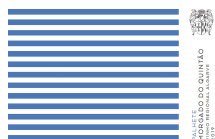
GRAPE: 70% Crato Branco and 30% Negra Mole. Age of vines ranges up to 80 yrs old. Organically farmed. (Non-certified) Palhete means very lightly colored or pale.

PAIRING SUGGESTIONS: Pairs well with seafood like bacalhau à brás (codfish & egg scramble), sardinhas assadas (grilled sardines), ponzu seared salmon with baby bok choy, miso-marinated seabass, and pork dishes such as jamón and Manchego croquettes or pulled pork.

VINIFICATION AND AGING: Focus on minimal intervention winemaking. Whole cluster fermentation followed by slight increase in atmospheric pressure to squeeze the berries and break the skin. Maceration on the skins for 2 days and then pressing. The fermentation is intentionally slow and gentle at a cool 54 degrees Fahrenheit to maintain integrity of aromatic components. The wine is aged for 6 months in stainless steel with 5 months on the lees to allow for further development of aromatic and textural components. A small amount of sulfur 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 Pale salmon core with pink highlights. Enticing notes of fresh picked strawberry and white peach on the nose. Bright Rainer cherry, red currant and lemon zest burst on the palate. Piquant meyer lemon yogurt tang lingers on the finish.



ALCOHOL CONTENT: 13%

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