



**Quinta de Santa Teresa – Avesso 2019**

Quinta de Santa Teresa is born from the will to produce an Avesso wine with longer extraction and unfiltered, from a selected vat, chosen for this purpose. This vinifying method allows us to obtain a wine with a certain rusticity, great volume on the palate and high ageing potential.

The vineyards used to produce this wine are located between 180 and 400 meters altitude. The intervention in the winery is limited to the surveillance of a healthy process of natural fermentation.

**Tasting notes**

This wine shows diverse citric notes and a floral side, namely linden and orange blossom. On the palate we find an expressive volume, carrying weight and character on the mid-palate. A wine with a round character, well refined, which keeps on tapering thru the palate, starting with a certain rusticity but finishing smooth and elegant, showing pleasant notes of core fruits. It will age well in bottle.

**Winemaking process**

Grapes arrive to the winery in 24kg boxes. They are hand-selected and destemmed before going thru skin contact process and a gentle pneumatic press.

The must ferments in oak for around 12 months. Stabilization takes place, no filtration. No animal derivate is used in the process, making it a vegan-friendly wine.

A special care was taken into this process, minimizing any impact, with the intention of producing a wine that expresses well the particularities of the grapes and terroir.

**Climatic characteristics of the 2019 vintage**

The winter of 2018 was quite dry. Spring was more balanced, with some rain during April, which compelled us to apply treatments in the vineyards for mildew and oidium. Also, the vineyards in Casa do Arrabalde suffered some frostings during this month. Summer was mild, only the lower vineyards in Quinta de Santa Teresa registering some burns on the 23rd of August. In the 8th and 9th of the same month it rained, which allowed to reduce the hydric stress and push the maturation process. The balanced, fresher profile of the 2019 vintage gave birth to slightly more acidic wines, with lower alcohol graduation.

**FEATURES**

**Producer** A&D WINES  
**Region** Minho  
**Grape varieties** Avesso  
**Soil type** Granitic  
**Altitude** 200 m  
**Vineyards** In line  
**Vines per Ha** 3000  
**Pruning system** Royat  
**Harvest period** September 2019  
**Harvest method** Manual  
**Malolactic** No  
**Fermentation** Stainless steel vats  
**Bottled** March 2020  
**Ageing** No

**ANALYTICAL DATA**

**Dry extract** 22,2 g/dm<sup>3</sup>  
**Alcohol** 13% vol  
**Total acidity** 6,8 g/dm<sup>3</sup>  
**Volatile acidity** 0,36 g/dm<sup>3</sup>  
**PH** 3,32  
**Free SO<sub>2</sub> at bottling** 30 mg/dm<sup>3</sup>  
**Total SO<sub>2</sub> at bottling** 93 mg/dm<sup>3</sup>



BEST SERVED  
10°-12°



FATTY FISH  
POULTRY



NATURAL  
CORK



BURGUNDY  
BOTTLE



AWARDED  
PRODUCT



MANUAL  
SELECTION



PRODUCT OF  
PORTUGAL



SUSTAINABLE  
FARMING



MINIMAL  
INTERVENTION



VEGAN  
FRIENDLY