



Quinta de Santa Teresa – Avesso unfiltered 2022

Born from the will to produce an Avesso with longer extraction and unfiltered this wine is vinified in stainless steel tanks, where it ages for a long period of time on its fine lees in order to obtain a pure, structured wine in an elegant profile of vast gastronomic potential.

Tasting Notes

Nose with vibrant expression where citric notes, green apple and tropical aromas predominate.

The freshness intertwines with the creaminess of the wine in a wine with an excellent expression of white fruit and floral notes. Persistent finish.

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.

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 2022 vintage

The winter was unusually dry and hot, with temperatures in November reaching 20°. The lack of rain facilitated the vegetative development as well as the tasks of pruning and cleaning. Weak precipitation continued until spring. In March there was a recovery in the levels of precipitation, as well as in the second week of April, which despite heavy rains did not avoid a situation of moderate drought. A sufficient number of chilling hours promoted good budding of the vines. In May, the alternation of periods of rain, cold and open sun forced preventive interventions against downy mildew. The summer was quite hot, with periods of intense heat that lasted from June to August. The surgical use of irrigation prevented water stress in the vines. A cooler month of September, with some precipitation, eased the water stress of the vines, most of which had already been harvested by this time. The harvest of Avesso started on the 30th of August.

FEATURES

Producer A&D WINES
Region Minho
Grape varieties Avesso
Soil type Granitic
Altitude 190m – 260m
Vineyards In line
Vines per Ha 3000
Pruning system Royat
Harvest period August 2022
Harvest method Manual
Malolactic No
Fermentation Stainless steel vats
Bottled May 2023
Organic certified wine

ANALYTICAL DATA

Dry extract 23,5 g/dm³
Alcohol 12,5% vol.
Total acidity 6,8 g/dm³
Volatile acidity 0,37 g/dm³
PH 3,18
Free SO₂ at bottling 29 mg/dm³
Total SO₂ at bottling 74 mg/dm³



BEST SERVED
10°–12°



FATTY FISH
POULTRY



NATURAL
CORK



BURGUNDY
BOTTLE



AWARDED
PRODUCT



MANUAL
SELECTION



PRODUCT OF
PORTUGAL



SUSTAINABLE
FARMING



MINIMAL
INTERVENTION