



Quinta de Santa Teresa Curtimenta

Quinta de Santa Teresa Curtimenta is a white wine made in "curtimenta" style, including itself in the category of orange wine. A 100% Avesso, it is produced from vineyards in Quinta de Santa Teresa.

Tasting Notes

Expressive aromatic profile showing hints of dehydrated fruits, dried oregano and earl grey tea leaves. On the palate it brings together the typical rusticity of the tanins astringency and a softer, involving feeling thus resulting in a very pleasant wine with hints of dried fruits, bay leaves and medlars.

Winemaking process

Grapes arrive to the winery in 24kg boxes. They are hand-selected and destemmed before the juice fermenting in the vat with the skins. This process of "curtimenta", similar to the vinification of red wines, promotes the dissolution of more phenolic composts and tanins, resulting in a wine of amber and orange tonalities.

Spontaneous fermentation with remontage and temperature control. After fermentation the wine is decanted and transferred away from the lees. Partially ageing in barrel for 6 months, the rest resting in stainless steel vats. Cold stabilization and bottled unfiltered.

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 its grapes and terroir.

Climatic characteristics of the 2022 vintage

The winter was unusually dry and hot, with temperatures in November reaching 20°C. 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 200 m
Vineyards In line
Vines per Ha 3000
Pruning system Royat
Harvest period August 2022
Harvest method Manual
Malolactic No
Fermentation Stainless steel vats
Bottled January 2023
Ageing No
Organic certified wine

ANALYTICAL DATA

Dry extract 22,9 g/dm³
Alcohol 12,5% vol.
Total acidity 7,0 g/dm³
Volatile acidity 0,41 g/dm³
PH 3,3
Free SO₂ at bottling 9 mg/dm³
Total SO₂ at bottling 74 mg/dm³



VEGAN



BEST SERVED
10°-12°



FATTY FISH
POULTRY



NATURAL
CORK



BURGUNDY
BOTTLE



AWARDED
PRODUCT



MANUAL
SELECTION



PRODUCT OF
PORTUGAL



SUSTAINABLE
FARMING



MINIMAL
INTERVENTION