



Quinta de Santa Teresa Essência 2020

Fermented and aged in barrel, this wine combines the acidity and freshness typical of the Avesso variety with a rounder character resulting from its 16 grams of residual sugar.

Tasting notes

With a golden color, on the nose it shows hints of spices and ripen fruits as apricot or quince. On the palate we find it unctuousity and volume paired with a vibrant acidity, providing freshness and balance to the natural sweetness of the wine. Notes of ginger and caramelized fruits. Pleasant, 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.

The must ferments in French barrel for around 12 months. Stabilization and tender filtration take place. No animal derivative 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.

Bottled in August 2021.

Climatic characteristics of the 2020 vintage

The winter was quite dry with low levels of rain. In the spring the temperatures became relatively high during April and May, with strong levels of rain during the last half of April, which was important to fill the water reserves of the vineyards. The summer had hotter temperatures than normal, mainly from the 22nd of June until the 10th of August. A hot and dry summer, with the vineyards in hydric stress until a strong, unusual rain occurred between 16th and the 20th of August, accelerating the maturation of the grapes and giving way to a sharp decline in the acidity levels. The beginning of the harvest started therefore quite early, the harvest of Avesso having began on the 4th of September.

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 September 2019
Harvest method Manual
Malolactic No
Fermentation Wood barrel
Bottled August 2021
Organic certified wine

**ANALYTICAL DATA**

Dry extract 39 g/dm³
Alcohol 13% vol
Total acidity 5,7 g/dm³
Volatile acidity 0,45 g/dm³
PH 3,4
Free SO₂ at bottling 37 mg/dm³
Total SO₂ at bottling 122 mg/dm³



BEST SERVED
10°-12°



FATTY FISH
POULTRY



NATURAL
CORK



BURGUNDY
BOTTLE



AWARDED
PRODUCT



MANUAL
SELECTION



PRODUCT OF
PORTUGAL



ORGANIC
PRODUCTION



MINIMAL
INTERVENTION



VEGAN
FRIENDLY