



**Quinta de Santa Teresa Rosé 2024**

This wine is produced from Touriga Nacional and Vinhão grapes, whose vineyards are located on the superior levels of Quinta de Santa Teresa, above 350 meters of altitude. To vinify this rosé we use the "tear" of the press, the first liquid that comes off before the pressure from the press is activated, which then partially ferments in wood. Quinta de Santa Teresa Rosé aims to be a first-category rosé, gastronomic and with good ageing potential.

**Tasting notes**

On the nose, it reveals a delicate and mineral profile with notes of red fruits such as raspberry or currant. On the palate, it demonstrates well-integrated acidity and adequate structure, giving the wine gastronomic potential.

**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 and tender filtration take place. 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 2024 vintage**

During winter it rained heavily, especially in February/March, benefiting the supply of water reserves. Spring proved to be favorable for the phytosanitary conditions of the vineyards, despite being somewhat unstable, especially in April which recorded high maximum temperatures but also atypically cold days. During the summer average temperatures and rainfall followed the climatological normal, promoting good ripening of the grapes. August and September were warm but also had wide temperature amplitude with fresh nights allowing the grapes to maintain their freshness and acidity.

**FEATURES**

**Producer** A&D WINES  
**Region** Minho  
**Grape varieties** Touriga Nacional and Vinhão  
**Soil type** Granitic  
**Altitude** 400m  
**Vineyards** In line  
**Vines per Ha** 3000  
**Pruning system** Royat  
**Harvest period** September 2023  
**Harvest method** Manual  
**Melolactic** No  
**Fermentation** Stainless steel  
**Bottled** January 2025  
**Organic certified wine**

**ANALYTICAL DATA**

**Dry extract** 20,3 g/dm<sup>3</sup>  
**Alcohol** 13,1% vol.  
**Total acidity** 6.1 g/dm<sup>3</sup>  
**Volatile acidity** 0,62 g/dm<sup>3</sup>  
**PH** 3,36  
**Free SO<sub>2</sub> at bottling** 18 mg/dm<sup>3</sup>  
**Total SO<sub>2</sub> at bottling** 97 mg/dm<sup>3</sup>



**BEST SERVED**  
10°-12°



**FATTY FISH**  
CHEESE



**NATURAL**  
CORK



**BURGUNDY**  
BOTTLE



**AWARDED**  
PRODUCT



**MANUAL**  
SELECTION



**PRODUCT OF**  
PORTUGAL



**MINIMAL**  
INTERVENTION