



CASA DE DAREI Reserva Tinto

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| REGION/ ORIGIN | Dão D.O.C. | WINEMAKER | Pedro Pereira |
| VINTAGE | 2015 | WINERY ESTABLISHED | 1997 |
| VARIETALS | 40% Touriga Nacional, 25% Tinta Roriz, 20% Alfrocheiro, 15% Jaen | VINEYARD(S) | Certified organic estate fruit |
| ALCOHOL | 13% | AGE OF VINEYARD(S) | 15-20 years old |
| FERMENTATION | Lagar Indigenous yeasts | SOIL TYPE | Granite and sand |
| AGING | 24 months | ELEVATION | 400m |
| AGING VESSEL | 5000L cement vats | FARMING METHODS | Organic |
| FILTER/FINING | None | HARVEST | Late September |
| TOTAL SULFUR RS | 58 mg/L 1 g/L | PRODUCTION | 8,000 bottles |

*'Wines that do not follow fashions...
but purely express the Dão terroir that our family wants to keep authentic and true'*

Casa de Darei is a third generation estate of the Ruivo family, and is a gorgeous 150-hectare property nestled in the Dão Valley in the central portion of Portugal, in the municipality of Mangualde. The vast majority of the area is a dedicated natural reserve, with beautiful forests that line the Dão River, verdant farmland for cattle, apple orchards, and 6.8 hectares of organic certified grape vines. Darei is the name of the 40-inhabitant town that the winery sits in, where the total production for the estate is 45,000 bottles annually, focused on the local and indigenous white and red varieties. With a sincere focus on traditionally made wines using old cement lagares and beautiful old presses, the wines are clean, focused, and speak to the terroir of the area. Guanito (bat guano) is all the fertilizer they need on their serradela, white clover, and strawberry clover covered ground, to encourage the healthy growth of their native white and red varieties. Striving to only show the natural terroir of their small region, Casa de Darei is all about the tradition of the area, and not the fashion of the wine world.

Lagars are open granite troughs

The *2015 Reserva Tinto* is a traditional blend of four of the local grape varieties of the Dão region, Touriga Nacional, Tinta Roriz (Tempranillo), Alfrocheiro, and Jaen (Mencia). With a high elevation and the river's humidity, the climate is perfect for creating fresh and lively red wines with remarkable acidity. These grapes all come from the small, 5.8 hectare family estate that overlooks the valley and the Dão River, yielding only 5,000 kilos per hectare when it is hand harvested and brought into the cellar. Natural fermentation begins in old and traditional granite lagars, and after a few weeks the wine goes through a basket press to then start malolactic fermentation in large, 5,000 liter cement vats. 24 months pass before bottling and an extra 5 months rest there before it is released, but this wine has longevity to continue aging for several years. The wine is dark and complex in the nose and on the palate, but there is a distinct freshness to the acidity that gives a gorgeous purity and drive behind the wine. Let this wine breathe and open a bit before drinking, as oxygen engaging with the juice makes for a lovely evolution in the glass.