



CASA DE DAREI Reserva 'Sem Abrigo'

REGION/ ORIGIN	Dão D.O.C.	WINEMAKER	Pedro Pereira
VINTAGE	2012	WINERY ESTABLISHED	1997
VARIETALS	44% Touriga Nacional, 9% Tinta Roriz, 11% Alfrocheiro, 36% Jaen	VINEYARD(S)	Certified organic estate
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	100 mg/L .8 g/L	PRODUCTION	6,000 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
Sem Abrigo = Homeless*

The 2012 'Sem Abrigo' Reserva 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 wines with remarkable acidity. 'Sem Abrigo' means 'homeless,' as back in 2011, this wine came to be because there were a few vats of Reserva that had such a clearly unique and fantastic character to them that they could not be destined to mix with the others. Since it obviously needed to be its own wine, but had no particular name, these vats were considered 'homeless,' and all the way through to the wine being finally bottled, the name stuck. Fermented naturally in lagars, and aged in large cement vats, this wine is absolutely alive and delicious. A beautiful cornucopia of fruits, earthy backbone, and a purity given from its clean and characteristic Darei acidity, this red is built to enjoy now and for years to come, with a seemingly ageless appeal that shows its complexity with different faces each time it's opened.