

CASA SÃO MATIAS DE TOURAIIS LDA.

The Casa de São Matias history has passed along from generation to generation over decades. The generations have stood for the legacy of oenophile culture in Portugal and represent a strong work ethic for superior quality in a region which is already a landmark for lovers of rich harvests.



The Casa de São Matias is led by a family that has been inspired by terroir-driven, Portuguese wines for three hundred years. Today, the Casa de São Matias presents inspiring wines choosing the best grapes and ensuring flawless winemaking. This commitment to quality is a promise, pledged with the seal of a Family who benefits from its history and wants to continue their tradition with authentic, unique wines. The Casa de São Matias shows some of most typical features of the Dão region and the Serra da Estrela sub region. These are soils that produce round, full-bodied, exuberant wines, with strong aromas and good acidity. The family legacy, the elegant flavor and the will to promote everything that makes it unique, are all factors that turn the Casa de São Matias into an unsurmountable name in the Dão Region.



SÃO MATIAS



TINTO



Varietal/Blend: Jaen / Touriga Nacional / Tinta Roriz / Alfrocheiro

Farming: traditional

Altitude: from 450m to 550m

Soil: granite

Vine Age: average 15

Yeast: selected

Fermentation: full destemming and skin maceration for 24h / 12 days fermentation

Aging: in stainless steel tanks

Alcohol: 13%

Production #s: 20.000 bottles 0,75l

Red and Black Fruits, plant and floral notes with an elegant and fragrant aroma. The wine is firm, very fresh, with fine tannins, perfect acidity and a long finish. Perfect with red meats, cheese, stronger flavored fish.

Country: Portugal

Region: Dão

Sub Region: Serra da Estrela

Vineyard Size: Sourced various from local farmers