



Carlos Lucas Vinhos, Cota 700, DOC Dão, Portugal, 2021

Producer Profile

Carlos Lucas is the man behind a portfolio of quality wines from across Portugal, including the Douro, and the region closest to his heart, the Dão.

A pioneer of modern-style Portuguese wines and a talented winemaker with nearly 30 years of experience, he has replanted the vineyards at Quinta do Ribeiro Santo where his Dão wines are created from the area's poor granite soils. His commitment to the region was affirmed when he acquired Quinta de Santa Maria, in Cabanas de Viriato, a ten-hectare plot of old vines planted with Touriga Nacional, Tinta Roriz, Alfrocheiro and Jaen. Vineyards are managed using an integrated crop management system, with grapes harvested by hand into small boxes and careful selection in the vineyard, in order to produce a modern expression of authentic Portuguese varieties. His other projects take him across the country, and with the latest addition, 'A River Runs Through It' from the Douro we can see his immeasurable talent on display once again.

Viticulture

The vineyard is planted following the traditional plantation methods, in poor granite soils, with large schist outcrops, where you can have a magnificent perspective of the highness of the Mountain Serra da Estrela. The entire vineyard is planted following an integrated crop management system. The grapes were harvested by hand, into small boxes of 18kg, according to a careful selection of the best grapes in the vineyard. The goal is to produce wines that tell a story, that show their dedication and passion for Portuguese grape varieties, never forgetting the importance of tradition and ancient techniques.

Winemaking

The grapes were completely destemmed to small stainless steel tanks, where they macerated for 24h at a low temperature, before starting the fermentation with selected yeast. The fermentation lasted for 12 days with gentle pumping for good extraction of colour and aromas. After the fermentation, the wine was kept in stainless steel vats until release.

Tasting Note

Red, almost violet colour, with the perfumes of black mulberry and blackberries and a light nuance of pine needles. The wine is very fresh, young with a sweet but elegant palate.

Food Matching

Traditional Portuguese cuisine such as duck rice, oven-baked cod and cured sausages, grilled chicken and pasta.

Awards



Product code: 3771

Technical Details

Varieties:

Touriga Nacional 40%
Alfrocheiro 30%

ABV: 13%

Closure: Natural cork

Colour: Red

Oak Ageing

No oak ageing

Tinta-Roriz 30%



Style: Still wine

Case Size: 6 x 75cl

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