



1215 Wine Bar & Coffee Lab

Quinta da Serradinha, Vinho Rosé 2018

Varietal:

Touriga Nacional

Region:

Lisbon, Portugal

Farming:

Certified Organic

Soil Type:

Clay, Limestone

Fermentation:

Amphora

Dry/Sweet:

Dry

Body:

3/5

Acid:

3/5

Tannin:

2/5

ABOUT THE WINE

We were so excited to have the Quinta da Serradinha wines that we pretty much bought everything the importer brought into Cincinnati! This Portuguese winery is iconic, and they never disappoint.

“In the isolated village of Leiria, António Marques da Cruz runs his small family estate, Quinta da Serradinha (meaning ‘little mountain’). Wine has been produced by the Cruz family for many generations, but Antonio is the first to dedicate himself full-time to the craft. After lending a helping hand to his father in 2003, he fell in love with the land and never left, eventually producing his first autonomous vintage in 2008.”

Quinta da Serradinha has been practicing organic farming since 1978 and was the first vineyard in Portugal to receive organic certification in the mid 90s! You’ll notice on top of the cork a cute little friendly wooden Ladybug. “The story goes that Antonio’s father was about to open a bottle when a real one landed right on top of it. This was right around the time of the transmission of the estate, and Antonio found it so beautiful and inspiring that he decided to symbolize the moment with each bottle.”

This rosé is bold and commanding, full of earthy flavors to complement the raspberry and cherry flavors that pop out of the glass. This rosé is super food friendly and will grace a Turkey Day table epically. If possible, save a little for later as when this wine is opened it really blossoms after a few hours.

Bold and complex, this rosé has a savory side of which we can’t get enough!

