



## 1215 Wine Bar & Coffee Lab

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### Quinta da Serradinha, Vinho Tinto 2016

**Varietal:**

Castelão, Touriga

**Region:**

Lisbon, Portugal

**Farming:**

Certified Organic

**Soil Type:**

Clay, Limestone

**Fermentation:**

Large Format Barrels

**Dry/Sweet:**

Dry

**Body:**

4/5

**Acid:**

3/5

**Tannin:**

4/5

### ABOUT THE WINE

“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.”

We are totally enamored with this bottle and enjoyed it just the other night with dinner of grilled leg of lamb, roasted fall vegetables, cheesy biscuits, and cheese with crackers and it paired so beautifully and diversely with everything. Enjoy!

Complex, earthy and bold with a perfectly balanced palate.

