



## WINE TECH SHEET

# 2022 Vinho Verde, Quinta de Santiago, Vinho Verde, Portugal

**Producer in a nutshell:** Quinta de Santiago is a family-owned farm spanning 7.5 hectares (18.5 acres) along the banks of the Minho River in the Monção and Melgaço sub-region of Vinho Verde. It has been in the Santiago family since 1899. For about 100 years, Quinta de Santiago's main activity was the production of wines, olive oil, lupine, cereals, milk, meat, and fruit for self-consumption. Grapes grown in the vineyards were sold to large cooperatives in the region. This changed in 2009 and from the passion and determination of then owner, Grandma Mariazinha Santiago (aged 86), her children and grandchildren, a boutique winery was born.

**Location:** Vinho Verde, Portugal

**Variety:** 50% Loureiro + 50% Arinto

**How are the grapes grown?** 7.5h of vineyards 3-9 year old vines in clay soils at 70-100m. No herbicides, natural compost using vine by-products. Hand harvested. Along the northern border of Portugal and Spain, Quinta de Santiago is uniquely positioned to benefit from an ideal microclimate for growing Alvarinho, Loureiro, and numerous red grapes indigenous to this area." (Three Mountains), on the first hills of Imola, at an altitude of about 100 metres above sea level.

**Organic/biodynamic/vegan:** vegan

**How is the wine made?** Destemmed, gentle pressing, with selected yeasts. Cold settling for 48hrs. Cool stainless steel fermentation. Cross flow filtration, vegan fining. Aged in stainless steel vats for 8 months.

**ABV:** 10.5%

**Notes:** Green apple, lime juice, incredible acidity, tasteful minerality, slight effervescence

**Food Pairing:** Perfect aperitif, to be paired with fish, seafood and white meat dishes.

**To serve:** 10-12C. White wine/Universal glass



## **GENERAL INFORMATION:**

### **Introduce us to Quinta de Santiago:**

Quinta de Santiago has been owned by my family since 1899. In 2009, from the determination and passion for wines of my Grandma “Mariazinha, the Quinta de Santiago boutique winery was born, and in 2011 we were able to stop selling our grapes to other producers and start making our own wines. Our artisan philosophy allows us to passionately know and control all steps of the grape and wine production, each vine, each bottle, guaranteeing an exclusive and carefully created product.

### **What does sustainability mean to you?**

For me, sustainability is about producing wines that are always focused on meeting the needs of the present without compromising those of future generations. It considers the three pillars of sustainability: economic, environmental (viticulture for me!), and social.

### **What steps are you taking to be more sustainable in your vineyard and winery?**

We began with the groundwork for the planting of the vineyards, from the choice of materials used in the vines training to the cultivation techniques used throughout the vines lifecycle. These include adopting integrated production techniques, not using herbicides and co-planting species that are attractive to pollinating insects. We also work to improve the water retention of our soils, promote the development of flora and fauna that helps reduce disease pressure. We make good use of our waste, incorporating vine by-products (skins, leaves, pruning material) into our compost, as well as reducing packaging wherever possible.

We're very concerned with the preservation of our water resources: water is seen as a precious asset and its use is consciously managed only when necessary. Quinta de Santiago was the winner of the “Vineyard and Environment” award and also “Best Vineyard – Silver” in 2018. We are also a “founding member” of The Porto Protocol which aims precisely to establish a platform for sharing and learning sustainable practices in the sector. It's important to share and learn from the experience of other producers.