

OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

Quinta da Pellada Carrocel



Dão is increasingly regarded as one of Portugal's most compelling fine-wine regions, prized for its protected mountain setting, granitic soils, and balanced climate that combines continental warmth with cooling Atlantic influences. Framed by the Serra da Estrela, Caramulo, and Buçaco ranges, vineyards planted at elevations of roughly 450 to 600 meters benefit from slow ripening conditions that foster bright acidity, ethereal aromatics, and finely structured tannins. The historic estate of Quinta da Pellada, first documented in 1527, lies near Vila Nova de Tazém and has been a key reference point in the modern revival of Dão wines. Álvaro de Castro inherited the property in 1980 and dedicated himself fully to restoring the family's winemaking tradition, later joined by his daughter Maria, trained in oenology, who continues to shape the estate's contemporary vision alongside a small technical team.

Today, Pellada wines are rooted in a philosophy of minimal intervention and deep respect for nature, combining traditional field-blend viticulture with thoughtful modern practices. The estate's old vineyards, often averaging 70 years or more and composed of dozens of indigenous varieties such as Touriga Nacional, Jaen, Alvarelhão, Tinta Pinheira, and Tinta Amarela, are cultivated to express the nuanced character of each parcel. Granitic soils and the moderating influence of nearby river valleys contribute mineral tension and structural precision, while the region's diurnal shifts preserve freshness and complexity. This slow-wine approach results in age-worthy, terroir-driven reds that reflect both the historic identity of Dão and the Castro family's ongoing commitment to authenticity and site expression.

WHAT MAKES THIS WINE UNIQUE?: Most Pellada and Saes wines are field blends, but Carrocel is produced exclusively from one small parcel that grows 5 ancient clones of Touriga Nacional.

RATING HISTORY: 2022 95JS; 2021 96WA, 95JS; 2020 95WA; 2018 97WA; 2012 93+WA; 2011 95WA

GRAPE: 100% Touriga Nacional. Sustainably grown, planted in 1950 in granite soils with lines of sand, clay, and quartz, at 500m (1,640 ft) elevation. This is a 0.5-hectare, single-parcel wine in Quinta da Pellada.

VINIFICATION AND AGING: The grapes were carefully selected by hand. They were fermented in stainless steel tanks with 12 days. The aging takes place in used, 400L French oak barrels for 24 months. This is a vegan wine.

LOCATION, SOIL, CLIMATE: Grapes come from a single-parcel vineyards located within Quinta da Pellada. The estate is part of the Serra da Estrela region of Dao, in central Portugal. The soils here are mostly granite with lines of clay and sand.

TASTING NOTES This is a rich, opulent red wine with great aromatic intensity. It is exuberant, with soft balsamic notes, vanilla and spices nuances, presenting wild red fruit aromas and very elegant acidity and structure.

ALCOHOL CONTENT: 13.0%

UPC CODE: 5606686000805

