

GRAFT
WINE COMPANY

MORGADO DO QUINTAO TINTO / MORGADO DO QUINTAO / 2017 / ALGARVE / PORTUGAL

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PRODUCER

The wines of Morgado do Quintão embrace ancient grape varieties and heritage winemaking methods, exhibiting and elevating the quality and character of Algarve terroir. We champion local grapes like Crato Branco and Negra Mole, showcasing them with "old" styles like Palhete and Clarete. We bring these wines to the table with attention to low-intervention, "natural" winemaking processes - the way they've always been made for 350 years on our family-owned vineyard.

MQI MORGADO DO QUINTÃO

VITICULTURE + VINIFICATION

Morgado do Quintão is a large, restored early 1800's family-owned vineyard estate, located between the Silves, Monchique and Lagoa in the Algarve. The estate was founded in 1810 by the count of Silves and is still in the possession of the family—and it's a family story where a passion for the land, food and entertaining merges with a love of local heritage, beauty and conservation. The estate's vineyards are some of the oldest in the Algarve and provide the indigenous grapes which make up our award-winning wines and around the estate there are cottages which can host guests who want to be part of our history. Hot dry summers are noth a challenge and a blessing for ripening. Hand pick,ed grapes are then gently crushed. A period of cold soaking is followed by spontaneous fermentation. Cuvaision for 20 days. The wines are not inoculated and fermentation is done with ambient yeast. No malo is used. Reserved in barrels and in stainless steel for 6 to 8 months.

TASTING NOTE

A stunning example of the freshness that can come from the sun-baked Algarve. This lighter style pulls away from the density of traditional Portuguese wines to showcase the bright backbone of acidity resulting from the proximity of the ocean. Lifted notes of violets and crushed bramble and plum fruit jump out with subtle tannins that make this wine easily enjoyed slightly chilled and incredibly versatile with food. A wine truly displaying its sense of place!

FACTS + STATS

WINEMAKER	JOANA MAÇANITA
VARIETIES	TINTA NEGRA MOLE
APPELLATION	ALGARVE
CLOSURE	NATURAL CORK
ALCOHOL	13%
SUGAR	1 G/L
TOTAL ACIDITY	5.14 G/L
BIODYNAMIC	NO
VEGAN	NO
VEGETARIAN	NO
TOTAL SULPHUR	20 MG/L

