

## Antonio Madeira, Dão A Palheira Tinto (2018)

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Producer	Antonio Madeira
Distributor	Zev Rovine Selections
Supplier/Importer	Selections de la Viña
Category	Wine - Still - Red
Grape varieties	Baga, Tinta Amarela, Jaén
Region	Dão, Portugal
Subregion	Dão
Appellation	Dão
Vintage	2018

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### Sizes

**750 mL × 12 — SDIV22-0056-18**

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### Distributor's notes

As Antonio states, "Burgundian approach with the terroir of the Dão." This is specifically from the Serra da Estrela subregion. Like all of his parcels, they tend to be ridiculous field-blends with incredibly old vines. This wine is from 2 old vineyards farmed organically and using some biodynamics as well - one which is more Baga-dominant (60 year old vines) and the other has a blend of Tinta Amarela, Jaén, and around 20 other varieties in total. Soils are predominately pink granite, planted at 500 m above sea level.

Grapes are hand-harvested, and pressed gently, to keep extraction to a minimum. Fermentation occurs in lagar with indigenous yeasts. The wine goes through malolactic fermentation in used French barrels, and is aged further in used French and Austrian oak for 18 months. Bottled unfinned, unfiltered, and with only minimal SO2 use if necessary. Elegant, floral, red-fruit, silky tannins, some herbal notes. A stunning wine.

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### About the producer

Despite its enormous potential, Dao is a region that remains out of the limelight while destroying its heritage of old vines and native grape varieties. Antonio, who is French of Portuguese descent, has his roots in the foothills of Serra da Estrela and since 2010 has been combing this sub-region looking for just that or as he calls them, the Grand Crus of the Dao Highlands. He found a series of old vines that are distinctive because of the authenticity of their grape varieties along with the characteristics and nuances of their granite soils and sun exposures. It is in these highlands that Antonio believes lays the heart of Dão.

He's farming organically and working with too many grape varieties to name. All of his wines are field blends and cofermented. He believes that if they were planted that way, it was for a reason. In the cellar, he's as natural as it gets limiting additives to a minimum. When we tasted his wines at Simplesmente Vinho back in February, we knew he was the one. We bought every single cuvée available and took as much as he offered.

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