

OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

Porta Dos Cavaleiros Reserva Branco



Porta dos Cavaleiros is Caves São João's tribute to the Dão region. For nearly a century, the Costa family has been a cornerstone of Portuguese winemaking, utilizing traditional methods and indigenous varietals.

Founded in 1920 by the Costa brothers, Caves São João became a key player in Portuguese winemaking with its iconic brands "Frei João" from Bairrada and "Porta dos Cavaleiros" from Dão. Initially focused on fine Douro wines, the winery shifted to Bairrada table and sparkling wines after a 1930 regulation restricted Port production. Under French enologist Gaston Mainousson, Caves São João gained a reputation for quality wines. Though demand for Bairrada and Dão wines waned in the 1990s, they saw a resurgence 20 years later as consumers sought finesse and freshness. In 2013, the Costa family began releasing library vintages from 1959 to 2000, showcasing the remarkable aging potential of their wines. Today, Caves São João remains the only Portuguese winery to offer such historic vintages commercially, blending tradition with continuous innovation.

WHAT MAKES THIS WINE UNIQUE?: Perfectly aged Dão white, exhibiting all the hallmarks of a mature wine that has been impeccably stored. Made in a style that predates the modern push toward big fruit and alcohol, instead exemplifying the elegance and terroir driven wines that predominated Portuguese winemaking prior to the early 1990s.

GRAPE: 50% Bical, 25% Malvasia and 25% Encruzado. Planted in granite and schist soil at 450 m (1,476 ft) elevation.

PAIRING SUGGESTIONS: Simply prepared fish and poultry dishes; mild, creamy cheeses; roasted mushrooms

VINIFICATION AND AGING: Open top fermentation with extended macerations. 24 months aging in cement tanks before being filtered and bottled.

LOCATION, SOIL, CLIMATE: These vineyards are planted in the Dão, which has one of the best microclimates for viticulture in all of Portugal. Surrounded on all sides by 3 different mountain ranges, the Dão is completely protected from cold wind and rain from the Atlantic as well as Continental storms. Warm and dry throughout the first part of the growing season, the late summer grows rapidly cooler, which allows for slower maturation of fruit and longer hangtime. The region might well have been created with winemaking in mind. The vineyards are between 400 and 800m of elevation high in the hills, and are planted on decomposed schist and granite, giving the wines hallmark acidity and minerality.

TASTING NOTES Bright gold color. On the nose, expressive aromatics of dried stone and orchard fruit coming with wet stone and almond. On the palate, clean and surprisingly fresh, with round yellow orchard fruit and dried apricot flavors giving way to dusty mineral notes and fresh herbs. A core of surprisingly youthful acidity and considerable length.



ALCOHOL CONTENT: 13.5%

UPC CODE: NO UPC CODE