



BARÃO DE NELAS

*Quinta de Santo António do Serrado*

*Vilar Seco, Nelas. Região do Dão*

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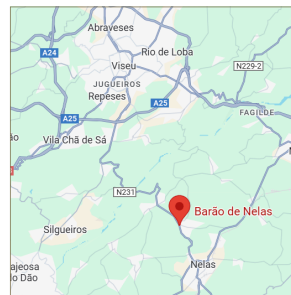
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## Quinta Santo António do Serrado

### *Where to find us*

Our estate is situated in Vilar Seco, Nelas, North-Central Portugal.



### *History*

The estate has been in the family since the 1600s, passed down from the Albuquerque Brito and Paes do Amaral branches of the family.



### *The Vineyard*

The estate has 6 hecatres of vines:

- 5 hectares of red: **Tinta Roriz**, **Alfrocheiro** and **Touriga Nacional**
- 1 hectare of white: **Encruzado**

All our grape varieties are traditional Dão Region varieties.



## Historical Winery

### *The Old Winery*

The original winery, built entirely from granite dates from 1741 and boasts 4 lagares and 4 wine presses.



The wine presses, built with enormous ancient tree trunks, were linked to a rail system for the transportation of the grapes, still extant today. They testify to the ancient tradition of winemaking in the Dão

### *Today*

The winery is used today as a cellar to store our French oak barrels, in which we age our wines. Winemaking has been moved to our modern winery.



*Our old winery is an imposing structure, very much worth a visit!*

# History of our Brand

## Honouring the Past

Our brand, Barão de Nelas, dates from 1992, and honours our ancestor, José Bernardo de Brito, whose great-great grandson runs the estate today. Born in 1818, José Bernardo was given the title of baron by King Luis I of Portugal, in 1870.



## History

José Bernado de Brito produced and bottled his own wines. More recently the estate started bottling Barão de Nelas, in 1995.



## First Prize

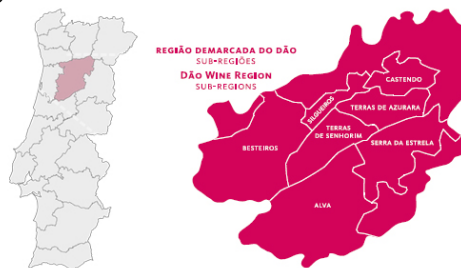
Our wines have won many prizes over the years, our first was in 1876 at the International Exhibition in Philadelphia, where Barão de Nellas received an award.



# Barão de Nelas Wines

## Dão Region

In 1908 the Dão Region became the very first demarcated region for wine production in Portugal.



Origem da Imagem: Website do Clube de Vinhos Portugueses

## Our Wines

The Quinta de Santo António do Serrado proudly produces only authentic Dão D.O.C. wines. Protected Designation of Origin.



## Blend 3 Castas Red



Each year we produce a blend using three grape varieties: the robust and intense **Tinta Roriz**, the elegant **Alfrocheiro**, with its aroma of berries; and **Touriga Nacional**, with its well structured and floral sophistication. These 3 grape varieties make a full bodied wine with excellent aging qualities.

# Barão de Nelas Wines

## Reserva Red

The Reserva Red is a blend of **Tinta Roriz** and **Touriga Nacional**. It benefits from the robustness and berry aromas of **Tinta Roriz** and the elegant structure of **Touriga Nacional**.



## Single-Variety Touriga Nacional

**Touriga Nacional**, known as Portugal's finest grape has its origins in the Dão Region. This single variety wine benefits from all the elegance, structure and floral aromas of this queen of grapes.



## Single-Variety Encruzado

Our single variety white wine comes from our one hectare parcel planted with the **Encruzado** grape. This is Portugal's top white wine grape, exclusive to the Dão Region. It makes the perfect summer wine with its intense citrus and mineral notes.



## Encruzado Aged in Oak Barrels



Part of our **Encruzado** harvest is aged in barrels of French oak, which elevates an already structured and full bodied wine. For a white grape, **Encruzado** ages exceptionally well.





## Barão de Nelas, Reserva 2017

### Basic Information

- **Wine Name:** Barão de Nelas
- **Producer/Winery:** Vinhos Barão de Nelas
- **Varietal/Blend:** Touriga Nacional 60%, Tinta-Roriz 40%
- **Vintage:** 2017
- **Region/Appellation:** Dão Region, North-Central Portugal
- **Vineyard:** 6 hectares planted on granite soils

### Analytical Data

- **Alcohol Content:** 13.4%
- **pH Level:** 3.7
- **Total Acidity:** 6.1 g/L
- **Residual Sugar:** 1.3 g/L

### Production Details

- **Harvest Date:** 2017
- **Harvest Method:** the grape picking is done by hand and the grapes are carried into the winery in small boxes.
- **Maceration:** stalks are removed and grapes are carefully macerated and placed in an inox tank.
- **Fermentation:** inox tanks where fermentation begins in a controlled temperature of 26C/78.8F for sugar depletion. After the alcohol fermentation is complete, the Touriga Nacional undergoes malolactic fermentation in oak barrels
- **Aging:** Touriga Nacional grape is aged for 12 months in french oak barrels, the Tinta Roriz remains in stainless steel tanks.
- **Stabilisation:** natural stabilisation until bottling and a slight filtration to maintain all of its aromatic potential.

### Tasting Notes

- **Appearance:** ruby red colour
- **Aroma/Nose:** a wine with a good aroma of red and mature fruits in conjugation with some sweet spice and toasted aromas due to the time in barrels. Some balsamic notes.
- **Palate:** volume and structure, it transmits well the characteristics and minerality of the region with the good aromas, freshness and good natural acidity.

### Food Pairing Suggestions

- **Appetizers:** cured cheese
- **Main Courses:** meat dishes
- **Serving Suggestions:** this wine has great aging capacity. It has a good structure and freshness, which provide gastronomic amplitude. Best served at 16C-18C /60.8F-64.4F. Bottles should be kept horizontal in controlled temperature and away from light. Use a decanter.

### Awards and Accolades

- **Awards:** Gold Award, Concours Mondiale de Bruxelles, 2025

### Winemaker

- Engenheiro António Narciso



## Barão de Nelas, Touriga Nacional 2017

### Basic Information

- **Wine Name:** Barão de Nelas
- **Producer/Winery:** Vinhos Barão de Nelas
- **Varietal/Blend:** Touriga Nacional 100%
- **Vintage:** 2017
- **Region/Appellation:** Dão Region, North-Central Portugal
- **Vineyard:** 6 hectares planted on granite soils

### Analytical Data

- **Alcohol Content:** 13.7%
- **pH Level:** 3.7
- **Total Acidity:** 6.1 g/L
- **Residual Sugar:** 1.3 g/L

### Production Details

- **Harvest Date:** 2017
- **Harvest Method:** the grape picking is done by hand and the grapes are carried into the winery in small boxes.
- **Maceration:** stalks are removed and grapes are carefully macerated and placed in an inox tank.
- **Fermentation:** inox tanks, controlled temperature of 26C/78.8F for sugar depletion. After the alcohol fermentation is complete, the Touriga Nacional undergoes malolactic fermentation in oak barrels
- **Aging:** Touriga Nacional grape is aged for 12 months in new french oak barrels.
- **Stabilisation:** natural stabilisation until bottling and a slight filtration to maintain all of its aromatic potential.

### Tasting Notes

- **Appearance:** ruby red colour
- **Aroma/Nose:** this wine presents itself with typical floral violet aromas from the grape and then aromas of mature dark fruits and some more complex aromas derived from 12 months in oak barrels.
- **Palate:** volume and structure, it successfully transmits the characteristics and minerality of the our terroir, with good aromas, freshness and good natural acidity.

### Food Pairing Suggestions

- **Appetizers:** cured cheese
- **Main Courses:** meat dishes
- **Serving Suggestions:** great aging capacity. Good structure and freshness, which provide gastronomic amplitude. Best served at 16C-18C /60.8F-64.4F. Bottles should be kept horizontal in controlled temperature and away from light. Use a decanter.

### Awards and Accolades

- **Awards:** Silver Award, Concours Mondiale de Bruxelles, 2021

### Winemaker

- Engenheiro António Narciso





## Barão de Nelas, Encruzado Unoaked 2024

### Basic Information

- **Wine Name:** Barão de Nelas
- **Producer/Winery:** Vinhos Barão de Nelas
- **Varietal/Blend:** Encruzado 100%
- **Vintage:** 2024
- **Region/Appellation:** Dão Region, North-Central Portugal
- **Vineyard:** 6 hectares planted on granite soils

### Analytical Data

- **Alcohol Content:** 13%
- **pH Level:** 3.48
- **Total Acidity:** 5.93 g/L
- **Residual Sugar:** 3.0 g/L

### Production Details

- **Harvest Date:** 2024
- **Harvest Method:** the grape picking is done by hand and the grapes are carried into the winery in small boxes.
- **Maceration:** grapes are carefully macerated whole in a grape press then placed in a cold inox tank.
- **Fermentation:** the must is then completely cleaned and transferred to other inox tanks where fermentation begins in a controlled temperature of 15C/56F.
- **Aging:** after fermentation the wine remains in the tank with 5 months of *batonnage*.
- **Stabilisation:** up until bottling, the wine goes through a natural stabilisation and a slight filtration in order to maintain all its aromatic potential and structure.
- **Bottling:** bottled in April 2025.

### Tasting Notes

- **Appearance:** light in colour and bright
- **Aroma/Nose:** fresh young taste, with an aroma of white fruit and some tropical and citric notes
- **Palate:** in the mouth it presents itself fresh, with good structure, volume, acidity and full bodied with a persistent ending and good minerality.

### Food Pairing Suggestions

- **Appetizers:** cheese
- **Main Courses:** seafood, fish
- **Serving Suggestions:** Serve at a temperature between 6C-8C/ 50F-53F. Always store bottles at mild controlled temperatures, horizontally and away from light.

### Winemaker

- Engenheiro António Narciso



## Barão de Nelas, Blend 3 Castas 2018

### Basic Information

- **Wine Name:** Barão de Nelas
- **Producer/Winery:** Vinhos Barão de Nelas
- **Varietal/Blend:** Touriga Nacional 40%, Tinta Roriz 30%, Alfrocheiro 30%
- **Vintage:** 2018
- **Region/Appellation:** Dão Region, North-Central Portugal.
- **Vineyard:** 6 hectare vineyard planted on granite soils

### Analytical Data

- **Alcohol Content:** 13.5%
- **pH Level:** 3.70
- **Total Acidity:** 5.90 g/L
- **Residual Sugar:** 1.0 g/L

### Production Details

- **Harvest Date:** 2018
- **Maceration:** careful maceration of the grapes to bring out the qualities of the different varieties of grape
- **Fermentation:** fermentation in stainless steel tanks with temperature control
- **Aging:** Touriga Nacional grapes are aged in French oak barrels for 6 months. The Tinta Roriz and Alfrocheiro varieties remained in stainless steel tanks.
- **Stabilisation:** natural stabilisation until bottling and a slight filtration were made in order to maintain all of its aromatic potential. The wine is thus subject to presenting a small deposit during the aging process in the bottle..

### Tasting Notes

- **Appearance:** intense ruby colour
- **Aroma/Nose:** ripe red fruit aromas, wild berries and spicy mineral notes
- **Palate:** smooth-bodied wine that has a good balance between its natural acidity and structure. Mineral character provides freshness, with volume and a harmonious aftertaste.

### Food Pairing Suggestions

- **Appetizers:** cured cheeses
- **Main Courses:** meat dishes
- **Serving Suggestions:** this wine has great aging capacity and can be kept for many years. It has a good structure and freshness, which provide gastronomic amplitude. Best served at 16C-18C /60.8F-64.4F. Bottles should be kept horizontal in controlled temperature and away from light. We suggest the use of a decanter for maximum potential release.

### Awards and Accolades

- **Awards:** Silver Award, Certificado de Distingão, Concurso de Vinhos de Portugal, 2025

### Winemaker

- Engenheiro António Narciso





WINES	GRAPES	VARIETY	PRICE EX WORKS
3 CASTAS 2018	Touriga Nacional Tinta Roriz Alfrocheiro	RED	€3,80
RESERVA 2017	Touriga Nacional Tinta Roriz	RED	€5,00
TOURIGA NACIONAL 2017	Touriga Nacional	RED	€6,50
ENCRUZADO 2024 UNOAKED	Encruzado	WHITE	€6,00

For purchases of over 100 cases (6 bottles per case) apply a 10% discount

WINES COMING  
SOON...

DATES	WINES	GRAPES	VARIETY	PRICE EX WORKS
JULY 2025	3 CASTAS 2022	Touriga Nacional Tinta Roriz Alfrocheiro	RED	TBC
JULY 2025	RESERVA 2021	Touriga Nacional Tinta Roriz	RED	TBC
JULY 2025	TOURIGA NACIONAL 2021	Touriga Nacional	RED	TBC
DECEMBER 2025	ENCRUZADO GRANDE RESERVA 2024	Encruzado	WHITE	TBC
DECEMBER 2025	ALFROCHEIRO 2024	Alfrocheiro	RED	TBC