

QUINTA DOS SANTOS

TESOURO

ARINTO

VINIFICATION

FERMENTATION IN
CONCRETE TANKS WITH
8 MONTHS MATURATION
IN USED FRENCH OAK

TASTING NOTES

SILKY TEXTURE, OAK, STONE
FRUITS, SMOKEY NOTES

REGION

ALGARVE (LAGOA)

VARIETALS

ARINTO

PAIRING

OYSTERS, SEAFOOD, VINAIGRETTE

TEMPERATURE

10 ° - 12 °C

ALCOHOL

12,5 %



QUINTA DOS SANTOS

TESOURO

SERCIAL
MALVASIA FINA

VINIFICATION

FERMENTATION IN
CONCRETE TANKS WITH
8 MONTHS MATURATION
IN USED FRENCH OAK

TASTING NOTES

SILKY TEXTURE, ELEGANT,
TOASTED VANILLA

REGION

ALGARVE (LAGOA)

VARIETALS

MALVASIA FINA
SERCIAL

PAIRING

CURED MEAT, WHITE MEAT, FISH

TEMPERATURE

10 ° - 12 °C

ALCOHOL

11,5 %



QUINTA DOS SANTOS

TESOURO

NEGRA MOLE

VINIFICATION

FERMENTATION IN OPEN-AIR MARBLE BATHS AND MATURATION IN STAINLESS STEEL TANKS FOR A TOTAL OF 11 MONTHS

TASTING NOTES

PALE RED, STRAWBERRIES, LIGHT, SOFT TEXTURE

REGION

ALGARVE (LAGOA)

VARIETALS

NEGRA MOLE

PAIRING

RED MEAT AND WHITE MEAT, FISH

TEMPERATURE

15 ° - 17 °C

ALCOHOL

11,5 %



QUINTA DOS SANTOS

TESOURO

BASTARDO

VINIFICATION

FERMENTATION IN OPEN-AIR MARBLE BATHS FOLLOWED BY MATURATION IN A 150 YEAR OLD AMPHORA FOR A TOTAL OF 11 MONTHS

TASTING NOTES

PALE RUBY, BITTER CHERRY, PINE RESIN

REGION

ALGARVE (LAGOA)

VARIETALS

BASTARDO

PAIRING

RED MEAT AND CURED MEAT

TEMPERATURE

14 ° - 16 °C

ALCOHOL

13,5 %



QUINTA DOS SANTOS

TESOURO

SOUSÃO

VINIFICATION

FERMENTATION IN OPEN-AIR MARBLE BATHS FOLLOWED BY MATURATION FOR 24 MONTHS IN USED FRENCH OAK

TASTING NOTES

FRENCH OAK, DARK FRUITS, SILKY TEXTURE

REGION

ALGARVE (LAGOA)

VARIETALS

SOUSÃO

PAIRING

RED MEAT

TEMPERATURE

16 ° - 18 °C

ALCOHOL

12,5 %

