



Quinta de S. Sebastião

Q.S.S. Rare Red Reserva

Help
Save the
Animals

AWARDS

89 Points | James Suckling, 2021
Best Buy | Wine Enthusiast, 2022
Gold Medal | Mundus Vini Awards, 2022

TASTING NOTES

Deep garnet in color, with expressive aromas of black fruit, black pepper, truffles and toasted oak. On the palate it is fresh, concentrated and elegance.

FOOD PAIRINGS

Meat, slow cooked fish and strong cheese.

WINEMAKER Filipe Sevinate Pinto

GRAPES VARIETALS Cabernet Sauvignon, Touriga Nacional and Alicante Bouschet

VINEYARDS Arruda dos Vinhos, Portugal. Hillside vineyards.

CLIMATE The Mediterranean with a strong Atlantic influence.

SOIL Clay-limestone

VINIFICATION Fermented in open top stainless steel tanks followed by three weeks post-fermentation maceration, "cuvaíson". 12 months partial aging in French oak barrels.

SERVING TEMP 16-18°C

ALCOHOL 13.5%

TOTAL ACIDITY 5.06 g/l

PH 3.63

Quinta de S. Sebastião is located in a small town north of Lisbon called Arruda dos Vinhos, one of the sub-regions of the main region of Lisbon. Arruda dos Vinhos has a tradition of winemaking for over 1,000 years. Quinta de S. Sebastião was founded in 1755, the same year of the earthquake that destroyed most of Lisbon. Quinta de S. Sebastião has since played a major role in restoring tradition and infrastructure while making outstanding wines. The beauty of the Quinta is a complex combination of mild climatic factors, sunny slopes, geographic location, proximity to the sea, protection of the mountain, and of course the people who live and take care of Quinta de S. Sebastião's lands and vineyards every day. The winemaker is Filipe Sevinate Pinto who has been with the winery since 2012.

