

THE SOURCE

QUINTA DE SAN MICHEL

COLARES



2022 CURTIMENTA, BRANCO

PRODUCER OVERVIEW

After years working alongside some of Portugal's most gifted winemakers and with many New World growers, Alexandre "Alex" Guedes—voted in 2025 as one of the country's top five new winegrowers—joined Quinta da San Michel in 2018 after his first harvest at the estate, where he unexpectedly met his future bride. Under Alex's steady, inquisitive hand, and guided by the disciplined mind of a winemaker nearing his Master of Wine, Quinta da San Michel is poised to become one of the most promising voices in Portugal's Atlantic wine frontier. Their vineyards span two striking terrains: Janas, between the Sintra Mountains and the Atlantic and new plantings on the legendary sandy soils of Colares—some on the valley floor in meters-deep sands, others above coastal bluffs on calcareous sands and limestone bedrock facing the ocean's salt-rich winds. San Michel is focused on historic local varieties, like Malvasia de Colares, Arinto, and Galego Dourado, and soon joined by the infamous red Ramisco, each deeply tied to this mythical viticultural coastline. Their wines from clay and limestone echo the great vineyards of France's Côte d'Or but carry a maritime salty freshness and stout, architectural structure, while those from sand promise wines of delicate filigree, resurrecting the past glories of Colares where Malvasia and Ramisco have thrived ungrafted for centuries.

VINEYARD DETAILS

Curtimenta comes from the same 1-ha parcel as Malvarinto, of Malvasia de Colares and Arinto planted in 2013 on a mild slope facing south at 200 meters altitude, on a medium-deep calcareous clay over Jurassic limestone bedrock.

CELLAR NOTES

Curtimenta is whole-cluster pressed and naturally fermented with 15 days of skin contact before pressing. It is aged 12 months in 4-year-old 225-l French and Hungarian oak barrels. It goes through malolactic fermentation, followed by light filtration (1.2 µm; not sterile) without fining.

