

Antonio Madeira

A mountain-born Dão red from ancient vines, Os Granitos 2020 layers raspberry, blood orange and wild herbs over a cool, granitic frame–precision, lift and length in an unmistakably terroir-driven style.

Dão
D.O.P. SUB-REGIÃO SERRA da ESTRELA
ANTONIO MADEIRA

94



Alcohol :13,40 %

Composition: 100% Vieilles Vignes

Os Granitos 2020

Dao, Portugal

Region and Vineyards

Set in Portugal's **Dão**—specifically the Serra da Estrela subregion—Os Granitos hails from a highland landscape of decomposed **granite** that naturally preserves acidity and aromatics. The site is worked biodynamically and by hand, underscoring a philosophy that prioritizes soil health and purity of expression.

This is a **single parcel of ~100-year-old vines**, tiny in size yet geologically complex: within this one plot there are *five distinct types of granite*, a mosaic that imbues the wine with its signature mineral line. The field blend comprises **20+ indigenous red varieties**, with **Jaen** typically dominant alongside **Baga** and **Tinta Amarela** and small shares of heritage grapes such as Bastardo, Alfrocheiro, Alicante Bouschet and others.

Winemaking

Grapes are harvested by hand into small baskets. A gentle, low-extraction approach is used: the fruit is **destemmed**, given a short **cold soak**, and fermented **spontaneously with indigenous yeasts** in small vessels, with minimal punch-downs to favor infusion over force. **Malolactic** follows naturally.

Élevage is deliberately discreet: the wine matures **about 18 months (two winters)** in used barrels (chiefly 500-L, no new oak), is **unfined and unfiltered**, and bottled with modest **SO** only. In 2020, concentration is a touch higher, shaping tannin texture while preserving freshness (≈13.4-13.5% vol.).

Tasting Notes

- **Color**: Medium ruby, clear at the rim, signaling finesse and lift.
- **Aroma**: Wild red berries, blueberry and blood/iron tones with dried flowers, orange peel and a whisper of pine and herbs; crushed granite underneath.
- **Palate**: Sleek and tensile—juicy red fruit meets savory, stony detail; **fine-grained** tannins, **bright** acidity and a long, **saline** finish.

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Did you know?

"**Os Granitos**" means "the granites" and refers to the site's extraordinary geology: within a **0.3-ha** centenarian parcel lie *five different granite types*, a rare micro-mosaic that Antonio Madeira treats as a Dão "grand cru."

Wine Pairing Ideas

- **Herb-crusted lamb chops** — savory herbs echo the wine's aromatic lift; acidity refreshes the palate.
- **Roast duck with orange and cranberry** — citrus and red fruit mirror the wine's berry-citrus spectrum; supple tannins suit richer poultry.
- **Wild-mushroom risotto** — umami and cream meet the wine's mineral spine and saline finish.
- **Aged Serra da Estrela cheese** — regional harmony; salt and protein amplify fruit and length.

94

Robert Parker (RP) : 94 Points (2020)

The 2020 Os Granitos comes from a small plot of old vines on five different granite soils, what he calls a "grand cru" of the Serra da Estrela in Dão that delivers a wine full of energy, complex and elegant. It has a complex field blend, with 60% of the grapes being Tinta Amarela, Baga and Jaen and the rest Alicante-Bouschet, Tinta Pinheira, Negro Mouro, Marufo, Bastardo, Tinta Carvalha, Alfrocheiro and many others. It has 13.4% alcohol, a pH of 3.67 and 5.97 grams of acidity. Like all of the reds, it had a cold soak and a soft fermentation, an infusion with indigenous yeasts. It matured in used 225- and 500-liter oak barrels. The 2020s feel a little more closed, perhaps because of the higher concentration, and feel a little more rustic in the texture of the tannins. 880 bottles produced. It was bottled in August 2022. I tasted the 2021, and the wine is clearly one step above. Something to look for next year.