



"A taste of soul. A kiss of life." Gosto da Alma Blend

Boutique wine with Portuguese soul. Crafted in harmony with nature from dry-farmed, handpicked grapes at Quinta de Religiões. Nature's essence in every soulful sip.

Quinta de Religiões is a wine estate in the rolling hills of the Douro, just an hour from Porto. It spans 9 hectares of nature with 3.5 of vineyards benefiting from a unique microclimate shaped by the nearby Paiva River. French-Dutch conscious entrepreneurs Jean-Noël Clot and Odette Clot-van Zijdveld, are creating a "Modern Monastery", where their first 2023 harvest birthed *Gosto da Alma*, capturing the essence of Portuguese soil and soul.



Wine Name	Gosto da Alma Blend
Vintage	2023
Assemblage	Loureiro, Chardonnay, Alvarinho
Region	Minho Region, sub-region Paiva, Portugal
Bottle Size	750ml
Production	3500 liters / 4666 bottles
Bottles per box	6

CMB | MERIT 2026
86.5/100 points



PERSWIJN
★★★★☆

Region

The Minho region in the north of Portugal, is a lush, green wine country and produces wines like Alvarinho and Loureiro, known for their refreshing acidity and vibrant, fruity flavors. Imagine rolling hills, terraced vineyards, and rivers winding through historic villages.

Vineyard & Terroir

The vineyards are at 150-160 meters altitude on granite soils on the banks of the Paiva River, one of the cleanest rivers of Europe, 3,5 kilometers from the Douro. East-west, South and South-East orientation.

Mediterranean climate, influenced by the Atlantic with rainy, mild winters, and warm summers with abundant sunshine and cool nights. Microclimate is influenced by the nearby Paiva river, rolling hills, diverse forest, large granite stones and morning mists.

Viticulture: Dry-farmed, handpicked grapes, nurtured in harmony with nature. Terraced vineyards.

Vinification

- Handpicked at peak ripeness end of August, early September 2023
- Pressing/decantation and fermentation off skins in stainless steel vats at temperature of 14°C
- Aging: in stainless steel vats on fine lees until May 2024
- Analysis:
 - Alcohol: 13% vol.
 - Acidity: 5,8 g /dm³ Tartáric Acid
 - pH: 3,41
 - Total sugar: <1,5 g/dm³

Tasting notes

- Appearance: Bright citrus color
- Nose: Intense and fresh aromas of grapes varieties
- Palate: In the mouth it is fresh, smooth and well-balanced
- Finish: Lingering and complex end
- Pairing Suggestions: pairs beautifully with light dishes

Serving Recommendations

- Temperature: serve to 8 – 10°C
- Aging: 3-5 years for added complexity

SoulBites Investments Sociedade Unipessoal, Lda.
Quinta de Religiões, Bairros, Castelo de Paiva
Enologia: Jorge Sousa Pinto & Pedro Bravo de Faria – A2V

@gostodaalma
www.gostodaalma.com



In each glass, a story unfolds,
Of rivers that carve and mountains that hold.
From handpicked vines where sunlight streams,
To roots that run with whispered dreams.

Where granite soil and oak trees stand,
And grapes grow green in ancient land.
A taste of earth, a touch of soul,
Poured from a place that makes you whole.

Crafted slow, with care and grace,
A sip, a breath, a timeless place.
For those who seek, for hearts that roam,
Gosto da Alma—the soul of home.