

 **Region**
Dão - Silgueiros **Grape Variety**
100% Encruzado **Oenologist**
Hugo Chaves**Viticulture**

The Encruzado variety is exclusive of the Dão region, is very balanced, aromatic and gives the wines a great longevity. The plants grow on slopes located between 350 and 400 meters in altitude.

The vineyard is conducted within an integrated protection program and herbicide application is prohibited. Weed control is carried out with soil mobilization. The harvest is performed manually, when they reach the optimum point of maturity, in the second fortnight of August.

The harvest is collected in small boxes of 10Kgs.

**Systematization**

Vertical backing with 2 fixed wires and 2 moving wires, a density of 6060 plants pruned in double guyot.

Exposition: North/South

Soil: Sandy with a granitic base

Grape Variety: 100% Encruzado

**Vinification**

Fermentation of the must at low temperatures, 15 ° C, obtained from the direct pressing of the grapes.

The second fermentation was carried out according to the method of champagne, with free yeasts and their respective stage in the fine lees of 18 months.

**Physical-chemical characteristics**

Alcohol: 11.7%

**Tasting Notes**

A fine floral scent of citrus fruits and white fruit.

Good structure, dry and cremated acidity, which gives it freshness, longevity and gastronomic aptitude.

