

 **Region**  
Dão - Silgueiros **Grape Variety**  
100% Encruzado **Harvest Year**  
2013 **Oenologist**  
Hugo Chaves

### Viticulture

The Encruzado variety is unique to the Dao region: it is quite balanced, aromatic and gives the wines a great longevity. The vines grow on the slopes located between 350 and 400 meters. The vineyard is grown in an integrated protection program: the use of herbicides is forbidden. Infestation control is carried out through soil movement. Grape-picking is done by hand, caste by caste, when the ideal point of maturity is reached, normally in the second fortnight of September. The harvest is collected in small 10kg boxes.



### Systematisation

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

**Exposure:** North/South

**Soil:** Sandy with a granitic base

**Grape variety:** 100% Encruzado

**Age:** 3 years

**Yield:** 40 hl hectare



### Winemaking

Produced in stainless steel at a temperature of 13°C, while two-thirds of its final fermentation is in new french oak barrels where it was matured for 15 months.

**Production:** 2.900 bottles



### Physical-Chemical characteristics

**Alcohol:** 13,2%

**Total Acidity:** 6,02 g/dm<sup>3</sup>

**Volatile Acidity:** 0,37 g/dm<sup>3</sup>

**pH:** 3,35



### Tasting Notes

Wine with character, very complex, with tones of vegetables, mint, green apple and tamarillo. Structured, mineral, with medium volume, fresh and balanced acidity.

The time in the bottle will be critical to its full final pitch.

