

 **Region**  
Dão - Silgueiros **Grape Variety**  
100% Encruzado **Harvest Year**  
2014 **Oenologist**  
Hugo Chaves

### Viticulture

The Encruzado variety is unique to the Dão 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 10 kg 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:** 4 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 matured for 15 months.

**Production:** 2.666 bottles



### Physical-Chemical characteristics

**Alcohol:** 13,5%

**Total Acidity:** 6,06 g/dm<sup>3</sup>

**Volatile Acidity:** 0,62 g/dm<sup>3</sup>

**pH:** 3,30



### Tasting Notes

White wine with great complexity, notes of citrus, plants and well integrated wood. Structured, voluminous and mineral with well-balanced acidity. Complex, stage in oak barrels still present. Floral, citric and vegetal notes. In the mouth presenting a good volume and structure that will allow you to evolve to hazelnuts typical of this variety. Mineral with balanced acidity.