


 **Region**  
Dão - Silgueiros **Grape Variety**  
100% Encruzado **Harvest Year**  
2016 **Oenologist**  
Hugo Chaves

### Viticulture

The Encruzado variety is unique from the Daõ region: it is quite balanced, aromatic and gives the wines a great longevity. The vines grow on 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:** 6 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:** 4.000 bottles



### Physical-Chemical characteristics

**Alcohol:** 13,6%

**Total Acidity:** 6,36 g/dm<sup>3</sup>

**Volatil Acidity:** 0,47 g/dm<sup>3</sup>

**pH:** 3,40



### Tasting notes

Fermentation and stage in oak add complexity and olfactory exuberance. Floral and citrus notes predominant to contribute to the balance and freshness of a wine of great amplitude.

