

 **Region**
Dão - Silgueiros **Grape Variety**
100% Encruzado **Harvest Year**
2017 **Oenologist**
Hugo Chaves**Viticulture**

The Encruzado variety is unique in the Dão 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, variety by variety, 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: 7 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: 5.000 bottles

**Physical-Chemical characteristics**

Alcohol: 13,3%

Total Acidity: 8,00 g/dm³

Volatil Acidity: 0,30 g/dm³

pH: 3,19

**Tasting notes**

Complex Aroma, mineral, white pulp of fruits, peach, lemon peel.
Powerful, structured, balanced, with volume and a refreshing finish.



Paulette