

2024 MAIAS WHITE WINE (Organic)

Appellation d'Origine Contrôlée DÃO



Vintage and harvest: A very rainy winter allowed water to accumulate in the soil, which would prove essential throughout the growing season.

Temperatures in January and February, higher than the previous year, caused budbreak to occur about two weeks earlier than in 2023.

In April, with temperatures dropping significantly, there were a few nights of frost that affected the growth of new shoots.

Some rain during flowering caused some disruption and, above all, high pressure from diseases such as mildew and powdery mildew.

These conditions resulted in a decrease in the expected yield, although fruit set was good for most varieties.

The summer, much milder than the previous one, led to a great balance of sugars and acids in the grapes, and, with a longer ripening period, very good phenolic ripening. Harvest began on September 9th and lasted until October 14th, with a few breaks in between to allow us to harvest the grapes of the different varieties at the optimal time.

Despite rain on September 25th and 26th, the grapes arrived at the winery in excellent health and ripeness, which greatly facilitated our work, producing very balanced and aromatic wines.

With yield drops of around 25% across almost all varieties, we can be pleased with the excellent quality of the wines.

The whites have a very interesting freshness and intense aromas; the rosés, with a brighter color than usual, in line with current trends, are very fresh and gastronomic; and the reds, in true Dão style, have well-defined and elegant tannins with a fresh and invigorating acidity.

Grape varieties: Malvasia Fina (50%), Cerceal (25%), Encruzado (15%) and Gouveio (10%).

Winemaking technology: crushing of the grapes with partial destemming, followed by a soft pressing in automatic press. The must was clarified by the action of gravity and decantation; fermentation occurred at a temperature of 16-18°C. After fermentation, the wine was clarified and stored in stainless steel vats to preserve its fine bouquet.

Bottling: the preparation of the wine for bottling consisted of a tartaric stabilisation by the action of the cold and a light filtration. Bottled in July 2025.

Analysis:

Alcohol by volume (alc. / vol.):	12.7%
Total Acidity (g / l C ₄ H ₆ O ₆):	4.63
Volatile Acidity (g / l C ₂ H ₄ O ₂):	0.51
Dry Extract (g / l):	19.6

Organoleptic tasting: citric, clear and brilliant, with floral notes of lime and lemon. On the palate it is fresh, elegant and structured, in the classic line of the Dão white wines.

Aptitudes: wine to be drunk since now, though with characteristics for a favourable 3-4 years ageing.

Service: it should be served at a temperature of 10-12°C, as an aperitif and accompanying light fish and white meat dishes.