

DEFINIDO

WHITE DÃO 2021



INTRODUCTION

The grapes selected for this wine come from different Sub-Regions of Dão. The age of the vines ranges between 100 and 120 years. Many of these grapes come from monovarietal vineyards, but also from vineyards with a wide mixture of typical grape varieties from the region such as Encruzado, Malvasia fina, Uva cão, Rabo de ovelha, Branda, Barcelo, Douradinha, among others.

WINEMAKING

As white grapes are more sensitive and because most of the aromas and their precursors are contained in the skins, it was extremely important to ensure a perfect selection of the grapes in the vineyard, and thus guaranteeing the final quality of the wine. Upon arrival at the winery, the grapes were sorted again and sent by gravity to the pneumatic press. The purpose of this process was to gently extract the juice, and to later send it to a thermoregulated vat, allowing the juice temperature to cool down and naturally clarify the must. 48 hours later, the must was ready to ferment in French oak barrels, a part of this white wine underwent malolactic fermentation in old cement vats from 1962.

TASTING NOTES

It shows a light citrus and crystalline color. The fresh and mineral profile reveals the fantastic terroir, where the vines are planted. It is complex in aroma, with a floral and delicate character very present. It presents notes of sea air, seaweed and white flowers, all in a very complex and seductive ensemble. Tense and vibrant in the mouth, slightly unctuous, with a very present acidity, expresses a lot of elegance and complexity. Very long finish, with light smoked and salty notes. It is a white that will benefit a lot in bottle. The perfect glass to be served, will be in "Burgundy" type glasses.

FOOD SUGGESTIONS

Baked fish, shellfish, seafood rice, white meats., Sushi. Vegetarian suggestions: dishes with tubers (turnip, sweet potatoes, beets), Caesar salad, cheese dishes. SUITABLE FOR VEGANS & VEGETARIANS: yes

BOTTLE

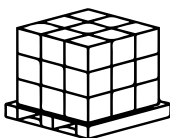


BOX OF 6 BOTTLE



8,2 kg

W 30cm x L 48,4cm x H 8,7cm
6 btl's x 1358 g cardboard



W 80cm x L 120cm x H 150cm
15 Layers - 90 Boxes

TECHNICAL INFORMATION

PRODUCER
Carlos Raposo Vinhos

REGION
Dão

SOIL TYPES
Granite and others

AVERAGE VINE AGE
100 to 120 years

GRAPE VARIETIES
Encruzado, Malvasia fina, Uva cão, Rabo de ovelha, Branda, Barcelo, Douradinha, among others.

VINES PER HA
6000-10000

PRUNING METHOD
Guyot and Royat

ALT. FROM SEA LEVEL
400-700

HARVEST PERIOD
September

HARVEST METHOD
Hand picket

FERMENTATION
In old cement vats from 1962

MALOLACTIC
In old cement vats from 1962

AGEING
11 months in old cement vats from 1962

ALCOHOL (%)
12,5

PH
3,2

TOTAL ACIDITY (G / DM3)
6

VOLATILE ACIDITY (G / DM3)
0,4

FREE SO2 AT BOTTLING (MG / DM3)
< 20

TOTAL SO2 (MG/DM3)
70

ALLERGEN
Sulfites