

IDEAL

WHITE DÃO 2021

INTRODUCTION

The grapes selected for this wine are from the Senhorim Sub-Region. The age of the vines ranges between 30 and 60 years and are from mostly monovarietal vineyards. Typical grape varieties from the Dão region are composing this wine, such as Encruzado, Bical and Malvasia fina. The choice of the harvest day is decisive for the type of wine we want to make. The harvest day was on the 10th of September, harvesting only grapes with great potential.

WINEMAKING

After careful transport to the winery using 15 kg boxes, the grapes were sent by gravity directly to the press. We pressed slowly and gently in order to extract and preserve the primary aromas of the grapes. For approximately 24 hours, the must was decanted in stainless steel vats. Then followed the alcoholic fermentation, in a temperature-controlled environment, without any addition of chemicals. The must fermented with native yeasts. The wine then aged for 11 months in French oak barrels.

TASTING NOTES

IDEAL WHITE has a very fresh, delicate and mineral character. The aroma is austere with notes of stone, with time, in the glass, shows complexity with slight smoked, citrus and floral notes, reminding of orange blossom. The french barrel character is in perfect harmony with the fresh and mineral aroma. In the mouth it's slightly creamy, with a fantastic natural acidity very balanced, firm and persistent. Very rich, but at the same time fresh and light, it shows a perfect fruit / acid balance. Notes of white flowers and some dried fruits provide a mineral, salty, very long and enveloping finish.

FOOD SUGGESTIONS

Oysters, Oven backed fish, poultry and other white meats. Vegetarian suggestions: pasta or noodle, dishes with cheese. Suitable for VEGAN & VEGETARIAN.



BOTTLE

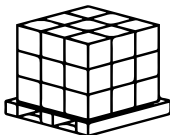


BOX OF 6 BOTTLE



7,7 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
30 to 60 years

GRAPE VARIETIES
Encruzado, Bical e Malvasia fina

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 thermo-regulated stainless-steel tanks

MALOLACTIC
Partial, barrel of "Puligny Montrachet" from Burgundy

AGEING
Barrel of "Puligny Montrachet" from Burgundy

ALCOHOL (%)
12

PH
3,2

TOTAL ACIDITY (G / DM3)
5,8

VOLATILE ACIDITY (G / DM3)
0,4

FREE SO2 AT BOTTLING (MG / DM3)
< 10

TOTAL SO2 (MG/DM3)
70

ALLERGEN
Sulfites