

PÁGINA

ENCRUZADO 2018

Wine: It is a white varietal made exclusively from ENCRUZADO grapes with Controlled Origin Denomination (DOC Óbidos), at Lisbon wine region.

Vineyards: ENCRUZADO grapes were harvested at the vineyards “Miranda” and “Celestina”, both in **Quinta do Porto Nogueira**, a *terroir* at Lisbon Wine Region. Vineyards are conducted under sustainable practices and production is certified independently under “Normas de Produção Integrada” (Sustainable Production Standards”). We privileged the non-mobilization of soils and the application of natural origin manure.

Vineyards area extent and Solar Orientation: Vineyard “Miranda” with 0,426 ha, and solar orientation East-West (E-W) and Vineyard “Celestina” with 0,6 ha, and solar orientation NorthEast-SouthWest(NE-SW).

Soil Types: clay-limestone

Grape: 100% ENCRUZADO

Years of Plantation: Vineyard “Miranda” in 2012 and Vineyard “Celestina” in 2014.

Harvest: Manually made by our workers to 18 kg boxes at optimum point of maturation.

Winemaking: Rigorous selection of bunches and berries made over 100% of ENCRUZADO grapes. Soft pneumatic pressing followed by 15°C temperature, fermentation partially in barrels and after in small capacity stainless steel vats.

Finishing and Stage: Partial fermentation at 4th year use oak barrels, with *batonnage*, during 150 days. Bottling, labelling and finishing performed in our cellar.

Tasting Notes: It has citrus colour and stone aromas, some of flint revealing mineral profile, and slight toast of wood. Living and throbbing acidity, well integrated with the structure and greasiness of the wine. Ends fresh and lively, with a very good persistence. Very nice.

Analysis: alcohol strength 12% vol.; total acidity 5,0 g/dm³; PH de 3,32 residual sugar - 1,8 g/dm³

