

# PÁGINA

ENCRUZADO | DOC ÓBIDOS | 2020

REGION: Alguber – Óbidos – Lisboa

PRODUCER: Casa Romana Vini



**Wine:** blend made from our finest grape 100% *Encruzado*.

**Soils:** limestone-clay.

**Vineyards:** special attention is given to the fight against erosion and to the increase of organic matter content, preferring the non-mobilization of the soil and the application of natural origin manure.

Currently, our vineyards are conducted in Biological Production mode.

**Grapes:** the grape *Encruzado* was harvested from both “*Vinha Miranda*” vineyards, with 0,42 ha, planted in 2012, and from “*Vinha Bem-Amado*” vineyards, with 0,60 ha, planted in 2014. Both with a East-West (E-W) solar exposure..

**Winemaking:** rigorous selection of bunches and berries made over 100% of our grapes. Soft pneumatic pressing followed by 15°C temperature, fermentation in small capacity stainless steel vats. Partial fermentation using *Séguin Moreau* oak barrels, with *batonnage* during 120 days. Bottling, labeling and finishing performed in our cellar.

**Tasting notes:** citrus color, bright appearance, elegant and defined aromas of white-fleshed fruits, some gunpowder notes, with slight toast nuances. Elegant mouth with excellent dimension and freshness. It finishes complex and with greasiness, presenting an excellent final balance. .

Total acidity: 6,1 gr/L    PH: 3,3    Total sugar: <1,5 gr/L    Alcohol: 12,5%

To serve: 7°C - 10°C