

Dão Branco Especial NV

Dão, Portugal



Grape Varieties **39% Other white varieties**
31% Encruzado
15% Semillon
15% Verdelho

Winemaker	Beatriz Cabral de Almeida
Closure	Natural Cork
ABV	14%
Residual Sugar	2g/L
Acidity	6.64g/L
Wine pH	3.07
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian

PRODUCER

Quinta dos Carvalhais is a beautiful estate in the Terras de Senhorim sub-region of the Dão and is one of the region's most respected producers. Purchased in 1988 by Sogrape, a huge amount of investment has gone into the estate, which combines the most up-to-date viticultural and winemaking techniques with age-old traditions, resulting in unique wines with great elegance and personality. In addition to investing in their own vineyards, Quinta dos Carvalhais has also been instrumental in defending the interests of local winegrowers and for pioneering the quality revolution in the Dão region. The talented Beatriz Cabral de Almeida is head winemaker and makes a very impressive range of single-varietal wines and interesting blends from the estate vineyards.

VINEYARDS

This 105-hectare property, situated at an altitude of 465-500 metres above sea level, has 50 hectares under vine. Warm days and cool nights at this altitude slow down the grape ripening process and result in wines with lovely depth yet vibrant fruit and a signature freshness. The vineyards are planted on poor granite soils with a predominance of indigenous Dão varieties including Touriga Nacional, Alfrocheiro and Encruzado. Microzoning studies have been carried out on the estate, identifying nine different soil types and a multitude of different microclimates, and each grape variety has been matched to its ideal plot. This precision viticulture provides Beatriz with a great diversity of blending options. All of the vineyards are farmed sustainably and harvesting is carried out by hand.

VINTAGE

Wines from 2004, 2005 and 2006 make up the blend of Quinta dos Carvalhais Branco Especial. The 2004 and 2005 vintages were excellent and produced ripe grapes with excellent phenolic development. The 2006 vintage had a cold and dry winter. Spring was rainy but May saw good conditions for flowering. Summer alternated between high temperatures and rainy periods, maintaining a fine water and temperature balance which favoured an even ripening. There was occasional rain during the vintage, but this did not affect the quality of the wines.

VINIFICATION

The grapes were loaded directly into the pneumatic press upon arrival at the winery. The must underwent static decantation at low temperatures for a 24-hour period to reach the required level of clarity. Fermentation took place in stainless steel tanks for about 20 days at temperatures no higher than 16°C. The wine was made using some of the region's traditional winemaking techniques, including the maturation of white wines for long periods of time in large, old oak casks. This is a blend of grapes from 2004, 2005 and 2006, with an average of eight years ageing in 225-litre oak barrels. During the maturation, intervention was avoided as far as possible. The wines from the different barrels were tasted one by one, and those that showed the best potential for development were selected for the final blend.

TASTING NOTES

Bright golden in colour, the Branco Especial's bouquet has a prevalence of truffles, honey and dried fruits, as well as oak hints and warm spicy notes. It is a dense and structured wine with broad and fragrant aromatics. Its lively acidity is very well-balanced by the full, rich body of the wine. An elegant, complex and very sophisticated white wine.

AWARDS

SILVER MEDAL - Decanter World Wine Awards 2021