

Dão Encruzado 2016

Dão, Portugal



Grape Varieties	100% Encruzado
Winemaker	Beatriz Cabral de Almeida
Closure	Natural Cork
ABV	13%
Residual Sugar	2g/L
Acidity	5.7g/L
Wine pH	3.3
Bottle Sizes	75cl
Notes	Sustainable

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

The start of the year was dry and warm, triggering budbreak earlier than in 2015. Below average temperatures in spring mitigated the early start to the season. Vegetative growth was subsequently slower and flowering and ripening occurred later, but still with plenty of fruit. Summer was warm, affecting the rate at which vines matured. The harvest started early and lasted for a long time.

VINIFICATION

The Encruzado grapes were collected at the winery in small 20kg boxes and unloaded directly into the pneumatic press. After crushing, the must was protected from oxidation by the use of inert gases and subject to low temperature static decanting for 24 hours. Selected yeasts were added ahead of fermentation in new French oak barrels, at temperatures of 19°C for approximately 20 days. The wine was then matured for six months in new French oak barrels where bâtonnage took place before filtering and bottling.

TASTING NOTES

A core of bright citrus fruit, melon and pear is overlaid by floral, herbaceous and mineral aromas on the nose. The perfumes are complemented by the spicy French oak. On the palate, it is fresh and balanced with vibrant acidity.