



Grape Varieties	100% Encruzado
Winemaker	Beatriz Cabral de Almeida
Closure	Natural Cork
ABV	13%
Residual Sugar	0.2g/L
Acidity	6.1g/L
Wine pH	3.2
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

PRODUCER

Quinta dos Carvalhais is credited with spearheading the quality renaissance of Dão wines in the early '90s and continues to make some of the region's finest wines today. After being purchased by Sogrape in 1988, significant improvements were made to the winery and vineyards, including the replanting of near-extinct Dão varieties such as Encruzado, a grape now heralded as one of Portugal's finest. Current Quinta dos Carvalhais winemaker Beatriz Cabral de Almeida continues to champion these varieties, making an impressive range of estate wines that show lovely depth, vibrant fruit, and exceptional elegance.

VINEYARDS

The 105-hectare estate's 50 hectares of vineyards are planted predominantly with white indigenous varieties, each matched to a specific vineyard plot. Circled by mountains and located 465 to 500 metres above sea level, a combination of granite soils and warm days followed by cool nights lends great ripeness and elegance to the wines. Quinta dos Carvalhais follows viticultural practices in harmony with nature, grazing sheep in the vineyards both to boost soil health and reduce the use of herbicides to a minimum. The modern gravity-flow winery is filled with numerous small stainless-steel fermentation tanks, allowing plots to be vinified separately.

VINTAGE

The 2023 harvest was a year of extreme conditions. The growing cycle was balanced, with settled spring weather, followed by a very dry summer and some extremely hot days (+44°C). The first rains in September allowed grapes to ripen fully and be harvested in optimum condition, however, the advent of continued rainfall required constant adjustment, rigorous selection in both the vineyard and winery, and quick action to bring the harvest to a close before the worst of the rains arrived. Production was higher than in 2022. Winemaker Beatriz was particularly pleased with the Encruzado wines, which were "very elegant and fresh".

VINIFICATION

The grapes were hand harvested into small 20kg boxes and unloaded directly into the pneumatic press. After gentle whole-bunch pressing, the must was settled over 24 hours and then transferred to stainless-steel tanks to begin fermentation. Half of the wine proceeded to new French oak barrels of varying sizes (225 litre, 500 litre and 1,000 litre) where it was fermented at 19°C for a period of 20 days. While some of the wine was aged in stainless steel tanks, 70% was aged for around 6 months in different -sized barrels of French oak. During this period, the wine frequently underwent 'batonnage' to increase texture and body on the palate.

TASTING NOTES

Citrus yellow in colour with intense aromas of peach and nectarine, as well as floral notes of jasmine and orange blossom, with hints of cedar to tie the nose together. The palate is crisp and intense, with bright flavours of peach and florals coming to the forefront. This wine is well-integrated and reflects the ageing in oak barrels, to invite a balanced and persistent finish.