

Quinta dos Carvalhais,
Dão Branco Reserva 2022
Dão, Portugal



Grape Varieties	50% Encruzado 50% Gouveio (Godello)
Winemaker	Beatriz Cabral de Almeida
Closure	Natural Cork
ABV	13%
Residual Sugar	0.8g/L
Acidity	6.5g/L
Wine pH	3.2
Bottle Sizes	75cl
Notes	Vegetarian

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

This 105-hectare estate, 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 grape varieties. 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. The estate is dry farmed following sustainable practices.

VINTAGE

The 2022 vintage in the Dão was characterised by hot and dry conditions. Winter rains were significantly lower than usual and there was a heatwave in July with peak temperatures of 43°C. Meticulous attention to detail was required in the vineyards throughout the growing cycle to help the vines withstand the heat and drought, but the older vines with deeper root systems coped relatively well throughout. The harvest at Quinta dos Carvalhais began on 23rd August and ended on 26th September. The berries were smaller than usual, resulting in wines with great concentration of flavour, and, despite the hot and dry year, the wines still have the characteristic freshness of the Dão.

VINIFICATION

Upon arrival at the winery, the hand-harvested bunches were unloaded into a pneumatic press for a gentle pressing, though a proportion of the Encruzado grapes underwent a short pre-fermentation maceration on the skins to extract maximum aromatics. After a 24 hour period of cold settling, the must was racked into temperature-controlled, stainless-steel tanks, where it underwent fermentation at 18°C for 20 days. In keeping with Dão traditions, the wine underwent an extended period of ageing in used 225-litre (25%), 500-litre (30%), 1000-litre (30%), and 2000-litre (15%) French oak barrels for 18 months.

TASTING NOTES

This wine is bright citrus-yellow in colour and has pronounced aromas of pear, peach and quince alongside hints of cedar. On the palate, the wine is rich with great flavour concentration balanced by a lively acidity. The finish is long and elegant.