



Grape Varieties	100% Encruzado
Winemaker	Beatriz Cabral de Almeida
Closure	Natural Cork
ABV	13%
Residual Sugar	1g/L
Acidity	6g/L
Wine pH	3.2
Bottle Sizes	75cl
Notes	Sustainable, 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

Beatriz Cabral de Almeida summarised 2024 as 'high quality in a year of extremes'. A wet spring was followed by April frosts and rains during flowering, which caused coulure. Good weather in late spring allowed the thriving clusters to develop well, but was followed by a hailstorm in June that damaged clusters and plants. Conditions were more settled until harvest, which ran from 2nd to 30th September but was interrupted by wildfires from 16th to 18th. Fortunately only a small part of the Estate's forest and 0.35 hectares of vines were damaged. Timely rain showers on 19th helped to 'cleanse' the grapes still on vine, followed by welcome sunshine and a return to harvesting in full force. Production was down 15% versus 2023. Beatriz particularly noted the quality of the Encruzado grapes, which she described as "complex and expressive from the very outset".

VINIFICATION

The grapes from four different plots were hand harvested into small 20kg boxes. After destemming and crushing, they were loaded into the pneumatic press for a gentle whole-bunch pressing. The must was settled over 24 hours and then transferred to stainless-steel tanks to begin fermentation. Half of each 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 8 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. The wine opens with aromas of peach, nectarine, orange blossom, and fresh cedar. Barrel ageing shapes the palate, underlined with lemon and well-integrated acidity.