Tesouro da Sé
Reserva Encruzado

White Wine DOP Dão

UDACA
DÃO

QUALITY FACTORS

Climate:	Mediterranean
Soil:	Granite
Grapes:	100% Encruzado,
Density of Plantation:	3500 a 4000 plants per hectare
Type of Pruning:	Single, double curtain and guyot
Type of Conduction:	Monoplane vertical rising.
Production per hectare (ton./ha):	6 Tonnes of grapes per hectare
Vintage:	2023

OENOLOGICAL TECHNOLOGY

Vinification:	Traditional Dão, classic "Bica aberta" vinification.
Fermentation:	In temperature-controlled barrels at 16º C and maceration for 3 weeks.
Aging:	9 months in French oak barrels with bâtonnage.

ANALYTICAL PARAMETERS

Alcohol Content:	13,5 % Vol.
Volatile Acidity:	0.22 g/l
Total Acidity:	6,4 g/l
Dry Extract:	20,3 g/l
Residual Sugars:	0,9 g/l
pH:	3,26

TASTING NOTES

Appearance:	Crystal clear
Colour:	Citrus with hints of lemon
Aroma:	Delicate, with notes of orange blossom, lime blossom, and lemon balm, enveloped in nuances of fresh wood where it was aged.
Flavour:	Fresh and mineral structure with harmony and exquisite persistence
Food Pairing:	Monkfish rice, sushi, seafood, oven-baked fish, poultry, soft and semi-hard cheeses.



Logistics Information
Standard

Bottle:	Asia Isis
Bottle Capacity:	0,75L
Bottle Dimensions:	30 cm x 8.8 cm
Bottle Tare Weight:	733g
Packaging:	Cardboard box with 6 bottles
Box Dimensions:	27,5cm x 18,5cm x 31cm
Box Weight:	9,19 kg
Bottles per Pallet:	480
Boxes per Pallet:	80 (16x5)
EAN:	5 601250 109885
IFT:	15601250109882

OTHERS

Allergens:	Contains sulphites

BE RESPONSIBLE. DRINK IN MODERATION.

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