Viriatvs Encruzado

White Wine DOP Dão

QUALITY FACTORS

Climate: Mediterranean
Soil: Granite
Grapes: 100% Encruzado
Density of Plantation: 3500 to 4000 plants per hectare
Type of Pruning: Guyot
Type of Conduction: Monoplane vertical rising.
Production per hectare (ton./ha): 6 Tonnes of grapes per hectare
Vintage: 2023

OENOLOGICAL TECHNOLOGY

Vinification: Traditional from Dão, Classic Vinification with "Bica aberta"
Fermentation: In an oak barrel at a controlled temperature up to 16º C, and maceration of 3 weeks
Aging: 7 months in French Oak Barrels with soft battonage, followed by time in bottle.

ANALYTICAL PARAMETERS

Alcohol Content: 13,4 % Vol.
Volatile Acidity: 0,22 g/l
Total Acidity: 6,40 g/l
Dry Extract: 20,3 g/l
Residual Sugars: 0,9 g/l
pH: 3,26

TASTING NOTES

Appearance: Crystal clear
Colour: Citrine with a soft lemon-yellow tone
Aroma: With a fine and exquisite presence of honeysuckle notes, combined with light notes of citrus fruit, mango, and nectarines, complexed with expressions of fine vanilla, toasted wood, nutmeg, white pepper, and dried apricot.
Flavour: It reveals great gustatory complexity, with a good expression of fresh, lively, and mineral acidity, well harmonized with the volume of the mouth and delicate texture. It has a long finish with improved persistence.
Food Pairing: Baked fish dishes, seafood dishes, white meats and soft 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: 9,19kg
Bottles per Pallet: 480
Boxes per Pallet: 80 (16x5)
EAN: 5 601250 109847
IFT: 15601250109844

OTHERS

Allergens: Contains sulphites

BE RESPONSIBLE. DRINK IN MODERATION.

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