Tesouro da Sé
Private Selection

White Wine DOP Dão

QUALITY FACTORS

Climate: Mediterranean
Soil: Granite
Grapes: Encruzado, Malvazia-Fina and Cerceal
Density of Plantation: 3500 to 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: 2022

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: 8 months in French Oak Barrels with soft battonage, followed by time in bottle.

ANALYTICAL PARAMETERS

Alcohol Content: 13 % Vol.
Volatile Acidity: 0,36 g/l
Total Acidity: 5,29 g/l
Dry Extract: 19 g/l
Residual Sugars: 0,6 g/l
pH: 3,44

TASTING NOTES

Appearance: Cristal clear.
Colour: Bright citrus.
Aroma: Very elegant, displaying delicate notes of lime blossom and orange blossom combined with subtle hints of white fruit and fine vanilla.
Flavour: On the palate, it is harmonious and complex with good structural acidity, elegant minerality and an exquisite finish.
Food Pairing: Roasted fish dishes, assorted octopus and seafood dishes.



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 4 cases of 3 bottles
Box Dimensions: 40,5cm x 32,5cm x 31,5cm
Box Weight: 20,83 kg
Bottles per Pallet: 360
Boxes per Pallet: 40 (120 cases of 3 bottles)
EAN: 5 601250 110027

OTHERS

Allergens: Contains sulphites

BE RESPONSIBLE. DRINK IN MODERATION.

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