Irreverente

White Wine DOP Dão

QUALITY FACTORS

Climate: Mediterranean
Soil: Granite
Grapes: Encruzado, Malvazia Fina, and Bical
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): 7 Tonnes of grapes per hectare
Vintage: 2024

OENOLOGICAL TECHNOLOGY

Vinification: Vinification by pressing the grapes with light skin maceration in the press
Fermentation: Controlled temperature up to 14º C
Aging: French Oak Barrels with soft battonage.

ANALYTICAL PARAMETERS

Alcohol Content: 13% Vol.
Volatile Acidity: 0,35 g/l
Total Acidity: 5,28 g/l
Dry Extract: 21,1 g/l
Residual Sugars: 0,9 g/l
pH: 3,43

TASTING NOTES

Appearance: Crystal clear
Colour: Bright citrus
Aroma: Elegant aroma with apple and pear notes, enhanced by nuances of fine vanilla.
Flavour: It reveals mineral character, good acidity, and structure, conferring it long persistence.
Food Pairing: Varied fish dishes, pastas, salads, and sushi.



Logistics Information
Standard

Bottle: Bordalesa Prestige
Bottle Capacity: 0,75L
Bottle Dimensions: 29,95cm x 7,52cm
Bottle Tare Weight: 390g
Packaging: Cardboard box with 6 bottles
Box Dimensions: 23,5cm X 16cm X 33,5cm
Box Weight: 7,64 kg
Bottles per Pallet: 750
Boxes per Pallet: 125
EAN: 5 601250 105610
IFT: 15601250105617

OTHERS

Allergens: Contains sulphites

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