



Quinta do Escudial DOC Dão Encruzado

Harvest 2019

Region Dão

Varieties Encruzado 100%

Vinification

The 2019 vintage proved to be an excellent year for white wines, with healthy and very balanced grapes. The grapes were harvested manually, following a rigorous selection process.

A minimalist approach in the cellar where the grapes were directly pressed, with decantation by the cold. It fermented at a controlled temperature and was aged for 7 months on fine lees.

Technical Analysis

Álcohol 12,8%; pH 3,41; TA 6,05g/L

Color

Citrus yellow.

Aroma

Slight notes of apricot, orange blossom, combined with granitic notes, which give it complexity and intensity.

Palate

In the mouth the wine presents itself with a pure taste and elegant minerality, with hints of stone fruits, lemon zest and jasmine. Its natural acidity combines with the smooth texture, derived from the stage in fine lees. It is a wine with longevity and complexity.

Ageing

Wine with great potential for aging.