



Quinta do Escudial DOC Dão White

Vintage 2024

Region Dão

Castas Encruzado 45%
Barcelo 40%
Rabo De Ovelha 10%
Malvasia Fina 5%

Vinification

The 2024 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.

This wine is a blend mainly from four grape varieties, the main ones being Encruzado and Barcelo.

A minimalist approach was used in the winery, where direct pressing of the grapes, controlled fermentation, and aging for 4 months on fine lees were carried out.

Technical Analysis

Álcool: 12.6%vol.; pH: 3.35; TA: 6.32g/L; Residual Sugar: 0.4g/L

Color

Yellow

Aroma

The wine shows aromas of ripe lemon, citrus fruit, and some tropical green fruits, along with a light touch of chamomile.

Palate

On the palate, the wine unfolds in layers of green fruit with hints of citrus, combined with a mineral touch. Its high natural acidity provides good intensity, harmonized by its alcohol content, allowing for a perfect sensory balance.

Ageing

The wine is ready to drink and has aging potential.

