



IMENSO SABER. IMENSO SABOR.

QUINTA DOS CARVALHAIS ENCRUZADO WHITE 2016

TYPE: Still **CATEGORY:** Varietal **COLOUR:** White

DESIGNATION OF ORIGIN: DOC Dão **REGION:** Dão

COUNTRY OF ORIGIN: Portugal **SUSTAINABLE VITICULTURE:** Yes

THE WINE

Quinta dos Carvalhais Encruzado is an exceptional varietal white wine from the Dão region, that perfectly encapsulates the elegance and richness of the Encruzado grape variety. Heir to an ancient wisdom, Quinta dos Carvalhais combines experience with innovation to create elegant wines, full of intense delicacy and unique personality.

TASTING NOTES

Quinta dos Carvalhais Encruzado White 2016 has a bright citrus-yellow colour and a subtle aroma characteristic of the Encruzado grape variety. Notes of minerals, white fruits such as melon and pear, floral tones and a refreshing vegetal touch are all present. It has a very complex bouquet that marries exceptionally well with the aromas of French oak acquired during 6 months in the barrel. It is fresh, balanced and harmonious on the palate, its vibrant acidity combining well with touches of French oak to deliver a long and delicate finish.

HARVEST YEAR

A very hot year with irregular rainfall. Only during budburst and flowering did temperatures drop and precipitation levels rise to replenish the water levels in the soil. Despite considerable rainfall, the viticultural team managed to prevent diseases of any kind. All of these conditions combined to delay the growth cycle of the vines by two weeks. Summer was warm and dry, the plants benefiting from the fresh nights of August and September. Some rainfall prior to the harvest helped the final maturation of the grapes.

WINEMAKER: Beatriz Cabral de Almeida

VARIETIES: 100% Encruzado

WINEMAKING

The Encruzado grapes destined for this wine were collected at the winery in small 20kg boxes and unloaded directly into a pneumatic press. After crushing the grapes, the must was subject to static decanting at low temperature for a period of 24 hours. It was subsequently transferred to a stainless steel tank where fermentation began. Mid-fermentation, the wine was moved to new French oak barrels, where fermentation continued at temperatures of no higher than 19°C for a period of about 20 days.

MATURATION

70% of the wine fermented and matured in 225-litre new French oak barrels, from 5 different cooperages, for around 6 months. During this period, the wine's lees were frequently stirred, in a process known as "bâtonnage", in order to augment the sensation of volume in the mouth and to deepen the complexity of the aromas imbued by the oak. The remaining 30% fermented and matured in stainless steel tanks and helped balance the wine's more aromatic components when the final blend was made.

STORE

Considered an ageworthy wine, Quinta dos Carvalhais Encruzado White 2016 possesses the potential to evolve positively in the bottle, not only because the Encruzado grape variety is renowned for aging well, but also because it fermented and matured in oak barrels to enhance its quality and ensure a long and fruitful life. This wine has great aging-potential in the bottle (5-10 years) and should be stored in a horizontal position in a cool, dry place away from light.

SERVE

Serve at a temperature between 10°C-12°C in large white wine glasses. Once opened, it should be consumed immediately, although it can be refrigerated for 2-3 days in a well-stoppered bottle, ideally with a vacuum seal.

ENJOY

Perfect as an aperitif, this wine also pairs wonderfully with refined fish dishes, smoked fish, white meats and poultry.

TECHNICAL DETAILS

Alcohol: 13% | Total acidity: 5,7 g/l (tartaric acid) | Sugar: 2 g/l | pH: 3,3

NUTRITIONAL INFORMATION

Alcohol: 10.3g/100ml | Sugar: 0.2g/100ml | Energetic value: 79Kcal (331 kJ)/100ml | Vegan: No | Vegetarian: Yes | Gluten: No

INTEGRATED PRODUCTION

All the grapes used in this wine were produced in accordance with the Sustainable Agriculture Integrated Production guidelines as defined by the International Organisation for Biological and Integrated Control (OILB/IOBC): www.iobc-wprs.org/ip_ipm/IOBC_IP_principles.html. The rigorous compliance with these practices is certified by an independent organisation, recognized by the Portuguese State.

RESPONSIBILITY, QUALITY AND INNOVATION

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