

# **RIBEIRO SANTO** D.O.C. DÃO white 2013

### REGION

The D.O.C. Dão region is one of the oldest Wine Regions of Portugal, which goes back to 1908. Located in central Portugal in a mountainous region ranging from 400 to 700m above sea level, this region as its reference point at the mountain Serra da Estrela, the highest in mainland Portugal's. Its name comes from the river that crosses the Region, the river Dão. The characteristics of the wines are strongly influenced by the granitic terrain and the fact that the vines are inserted in forests with pines, eucalyptus and oak trees.

#### VINEYARDS

The vineyard is planted following the traditional plantation methods, in poor ground granite soils, with large rocky outcrops, where you can have a magnificent perspective of the highness of the Mountain Serra da Estrela. The entire vineyard is planted following an integrated Production System, which demonstrates a great concern with the environmental issues.

# VINIFICATION

The harvest took place in the second week of September. The grapes were picked up by hand, into small boxes of 18Kg, according to a careful selection of the best grapes in the vineyard.

The grapes were totally destemmed and immediately pressed. The resulting juice decanted for 48h at low temperatures. The clean juice fermented with selected yeast under controlled temperature to assure a slow fermentation and the preservation of all the natural aromas. Part of the fermentation took place in new French oak barrels, were the wine stood for 4 months. During this period, the fine lees were stirred with the wine following the *battonage* process.

### WINEMAKER NOTES

Citric color, delicate floral notes with tropical fruits and a light vanilla scent.

The palate is creamy, with a ripe acidity and a long finish.

Alcoholic Degree	13 % vol.
Total Acidity	5,8 g/L
рН	3,39
Total Sugar	1,0 g/L
Grape Varieties	Encruzado and Malvasia Fina
Aging	4 months in french oak barrels
Winemakers	Carlos Lucas and Lúcia Freitas

## PRESS AND AWARDS

INTERNATIONAL WINE CHALLENGE – SILVER MEDAL



