



VINHA DA NEVE

DOC 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 700 m above sea level, this region has 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. The combination of the cultural practices associated with the judicious use of organic products that respect the environment, give origin to balanced productions.

VINIFICATION

The harvest occurred in the third week of September. The grapes were harvested by hand, into small boxes of 18kg, according to a careful selection of the best grapes in the vineyard.

The grapes were cooled before crushing and then they made a cold maceration on the press before the pressing. The alcoholic fermentation started in stainless steel tanks and finished in French oak barrels, where it stood for 6 months, with battonage. This wine spends a minimum of 2 months in bottle before heading out to the market.

WINEMAKER'S NOTES

Elegant aroma, full of mineral notes, with hints of ripe fruit and light toasty notes. Very good structure in the mouth, balanced by excellent lemony acidity and a very long finish.

Alcoholic Degree	13,5 % vol.
Total Acidity	6,0 g/L
pH	3,30
Total Sugars	1,9 g/L
Grape Varieties	Encruzado
Aging	6 months in French oak barrels
Winemaking	Carlos Lucas

