



QUINTA DOS CARVALHAIS

IMENSO SABER. IMENSO SABOR.

QUINTA DOS CARVALHAIS ENCRUZADO WHITE 2019

TYPE: Still **CATEGORY:** Dry **COLOUR:** White

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

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

THE WINE

Quinta dos Carvalhais Encruzado is a Dão white varietal wine of exceptional quality, the epitome of the elegance and wealth of the Encruzado grape variety. Quinta dos Carvalhais, which has inherited ancient winemaking know-how, combines experience with innovation to create very elegant wines with flavours of intense delicacy and unique character.

TASTING NOTES LAST TASTED: 2020

Clear, bright, citrine yellow colour. Aromatically intense wine, with notes of yellow pulp fruit such as peach and nectarine. Floral notes of jasmine and orange blossom. Complex due to the good integration of the sweet notes from barrel ageing. Attack in the mouth with a lot of aromatic intensity, in which peach aromas and floral notes are again prominent. Firm and well integrated acidity. Very balanced and persistent finish.

HARVEST YEAR

Unusually dry year. Spring slightly warmer than normal, with flowering occurring at the end of May. The harvest took place in September and October, with higher than average temperatures and less rain than usual. The year ended rainy, partially replenishing the water reserves in the soil.

WINEMAKER: Beatriz Cabral de Almeida

VARIETIES: 100% Encruzado

WINEMAKING

The grapes arrived in the cellar in boxes of 20 kg, and were unloaded into the pneumatic press. After pressing the whole grapes, the must was subjected to static decantation at a low temperature for 24 hours. It was then passed to a stainless steel vat where fermentation began. In the middle of fermentation, the wine was transferred to new French oak barrels, where it fermented at 19°C, for 20 days.

MATURATION

Part of the wine fermented and aged for about 6 months in new French oak barrels of different capacities. During this time, the fine lees in the wine were subjected to frequent stirring in order to increase the sensation of volume in the mouth and to blend its own aromas with those of wood. The remainder was fermented and aged in stainless steel vats, which contributed to achieving greater balance in the final batch.

STORE

Considered to be a wine for ageing, it has a really great potential for evolution in the bottle, whether because it originated from a variety like Encruzado, or because it was fermented and aged in oak barrels.

SERVE

It should be served between 10°C-13°C in wide-rimmed white wine glasses.

ENJOY

Ideal to accompany more elaborate fish dishes, smoked fish, white meat and poultry dishes.

TECHNICAL DETAILS

Alcohol: 13,5% ±0,5 | Total Acidity: 6,5 g/L ±0,5 (tartaric Acid) | Total Sugars: 3 g/L ±0,5 | pH: 3,2 ±0,1

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 ML)

Alcohol: 10,7 g | Sugars: 0,3 g | Energetic Value: 334 kJ/80 kcal | Suitable for Vegetarians: Yes | Suitable for Vegans: No | Gluten-Free

ALLERGENS:

Contains sulphites

BOTTLING DATE: 2020-04-23

AVAILABLE CAPACITIES: 750 mL

BOTTLER:

Engarrafado por: Sogrape Vinhos, S.A., Avintes, Portugal

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.



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