

Vinha Ruína

CERCEAL - BRANCO



2021
VINTAGE

230
BOTTLES
PRODUCED

REGION: Dão - Sub-region of Terras de Senhorim - Carregal do Sal (Oliveira do Conde).

LEGAL CLASSIFICATION: Dão D.O.P.

VINEYARD: Vinha Ruína of 2.8ha, plants with 33 years old.

GRAPE VARIETIES: 100% Cerceal-Branco (or Cercial from Bairrada).

ALCOHOLIC GRADUATION: 13,4° GL

CLIMATE/GEOGRAPHIC CHARACTERISTICS: The climate of Dão is moderate continental, clearly marked by the mountain ranges that surround it and protect it from the Atlantic influence. Average annual temperature: 14°C - 16°C, average summer temperature: 18°C - 20°C, maximum daily temperature range in summer: 20°C. Domínio do Açor enjoys the freshness and continentality of the Dão, but at the same time its mesoclimate is drier and less marginal than in Serra da Estrela. The grapes ripen slowly and with immense balance between sugars and acids, and a high concentration of aromatic precursors.

SOIL: Granite. Very well mixed between soil and rocks, more precisely between the silt typical of granitic soils, with alterites or rocks degraded by the chemical and physical processes of weathering, as well as quartz and the mother-rock granite. Level 4 / 5 alterite predominates in all the vineyards of Domínio do Açor.

TERROIR CONSULTANT: Pedro Parra.

VITICULTURE: In conversion to organic and biodynamic in some plots.

WINEMAKING: Total destemming with crushing of the grapes in a pneumatic press followed by decantation and fermentation with indigenous yeasts in stainless steel vats at a temperature of about 18-20°C. Ageing on fine lees for 13 months. Complete malolactic fermentation. Low addition of sulphites before bottling (51mg/l of total sulphur dioxide). Natural decanting, the wine has not been clarified or filtered, and may have a deposit.

WINEMAKER: Luís Lopes **VITICULTURIST:** João Costa

ÉLEVAGE: 17 months in stainless steel vats.

AGING POTENTIAL: 7 years.

ORGANOLEPTIC CHARACTERISTICS: Medium intensity lemon. Emphatically reveals the wet granite minerality and the citrus and orange zest side of the grape variety on the nose. In the mouth the acid-savoury structure is more tubular, and carries the citrus and fresh herbs perfume to the very good persistent finish.

ENOGASTRONOMIC GUIDELINES: Peixinhos da horta (portuguese tempura), pataniscas de bacalhau (codfish deep-fried cakes), amêijoas à Bulhão Pato (clams with fresh cilantro and garlic), tuna carpaccio with grapefruit, raw Japanese cuisine.

SERVING TEMPERATURE: 10-12°C