

Vinha Ruína

CERCEAL - BRANCO



2022
VINTAGE

240
MAGNUNS
PRODUCED

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

LEGAL CLASSIFICATION: Dão D.O.P.

VINEYARDS: Vinha Ruína of 0,27ha, "grand cru" by Pedro Parra's classification, 34 years old vines.

GRAPE VARIETIES: 100% Cerceal-Branco.

ALCOHOLIC STRENGTH: 12,5° 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: Organic (in process of certification), pruning and canopy management consultancy by Marco Simonit.

WINEMAKING: Total destemming and crushing in a pneumatic press, followed by natural decantation and spontaneous fermentation in barrels at a temperature of 18-22°C. Complete malolactic fermentation. Ageing in barrels on the fine lees for 11 months in a reductive environment. Racked and kept in stainless steel for 6 months before bottling. Low addition of sulphites before bottling (51mg/l total sulphur dioxide). Natural decantation, the wine has not been clarified or filtered, and may show deposits.

WINEMAKER: Luís Lopes

VITICULTURIST: João Costa

ÉLEVAGE: 11 months in previously used barrique (1 Austrian/German oak 400 L). More 6 months in stainless steel before bottling.

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