

ENCRUZADO



2022
VINTAGE

1.093
BOTTLES
PRODUCED

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

LEGAL CLASSIFICATION: Dão D.O.P.

VINEYARDS: Encruzado from Vinha da Fonte Velha (1,43ha), "grand cru" in Pedro Parra's classification, 34 years old vines.

GRAPE VARIETIES: 100% Encruzado.

ALCOHOLIC STRENGTH: 14° 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 followed by 24-hour skin contact. Pneumatic pressing, natural decantation and spontaneous fermentation in barrels at 18-22°C. Complete malolactic fermentation. Ageing in barrels on the fine lees for 11 months in a reductive environment. Racking and kept in stainless steel for 6 months until bottling. Natural decantation, the wine has not been clarified or filtered, and may have a deposit (80mg/l total sulphur dioxide).

WINEMAKER: Luís Lopes

VITICULTURIST: João Costa

ÉLEVAGE: 11 months in barriques (2 new barriques: 1 French oak 600L and 1 Austrian/-German oak of 500L). More 6 months in stainless steel for the final blend.

AGING POTENTIAL: 20 years.

ORGANOLEPTIC CHARACTERISTICS: Intense lemon in colour. A great Encruzado from the Dão, remarkably complex, with layers of "umami savouriness", citrus fruit, herbs, wildflowers and a touch of resin and almonds, all framed by sophisticated, noble wood, and brushed with a delicate smokiness of reduction. In the mouth it is voluminous but firm and very long, with the fruit underpinned by a marked granite minerality.

ENOGASTRONOMIC GUIDELINES: Carabineiro shrimp rice, roasted veal Lafões style, roasted pork "secretos", mãozinha de vitela com grãos (veal hand with beans), free range chicken in creamy sauces.

SERVING TEMPERATURE: 10-12°C