

ENCRUZADO



2021
VINTAGE

1.364
BOTTLES
PRODUCED

152
MAGNUMS
PRODUCED

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

LEGAL CLASSIFICATION: Dão D.O.P.

VINEYARD: Encruzado from "grand cru" Vinha Nascente (6.4ha), 33 years old vines.

GRAPE VARIETIES: 100% Encruzado.

ALCOHOLIC STRENGTH: 13.8° 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 and crushing in a pneumatic press followed by decantation and fermentation with indigenous yeasts in barrels at a temperature of 18-22°C. Aging on fine lees for 11 months in a reductive environment without the addition of sulphites. Complete malolactic fermentation. Low addition of sulphites before bottling (56mg/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: 11 months in barriques (03 new 500L barrels, two French oak and one Austrian/German oak, and 1 used 225L barrel from 2014 of French oak).

AGING POTENTIAL: 20 years.

ORGANOLEPTIC CHARACTERISTICS: Intense lemon in colour. A great Encruzado from the Dão, remarkably complex, with layers of yellow and citrus fruit, herbs, wild flowers 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