

## White 2015

DÃO DOP

**Type of wine:** Dry White

**Origin:** DOP Dão

**Grapes:** Encruzado 80% Uva Cão 20%

**Soil:** Sand / Granite

**Vinification:** The destemmed grapes were pressed in a pneumatic press. For the ALLGO, we only used up to 1,2 bar from juice to avoid bitter substances. Therefore, we avoid bitter substances. After that, the must was decanted for 24 hours at 8°C and then fermented in a controlled temperature stainless steel tanks at 15°C. About 10% of the fermentation was made in the new French oak barrels.  
The wine was cold stabilized, filtered and bottled.

**Analysis:** Alcohol 13.00% vol.

Total acidity 6.29 g per litre of tartaric acid

pH 3.03

Residual sugar 2g/dm<sup>3</sup>

**Wine description:** Light yellow with tinges of lemon.

A scent of lemon grass, apples and hay flowers.

Regarding the taste, a very balanced wine with a remarkable freshness and minerality, grapefruit with notes of smoked lemon peel.

Serving temperature: 8°C to 10°C. It fits with salads, pasta, grilled meat and fish, or simply as an aperitif.

