

# IDEAL

## WHITE DÃO 2021

### INTRODUCTION

The grapes selected for this wine are from the Senhorim Sub-Region. The age of the vines ranges between 30 and 60 years and are from mostly monovarietal vineyards. Typical grape varieties from the Dão region are composing this wine, such as Encruzado, Bical and Malvasia fina. The choice of the harvest day is decisive for the type of wine we want to make, harvesting only grapes with great potential.

### WINEMAKING

After careful transport to the winery using 15 kg boxes, the grapes were sent by gravity directly to the press. We pressed slowly and gently in order to extract and preserve the primary aromas of the grapes. For approximately 24 hours, the must was decanted in stainless steel vats. Then followed the alcoholic fermentation, in a temperature-controlled environment, without any addition of chemicals. The must fermented with native yeasts. The wine then aged for 11 months in French oak barrels.

Were produced 5891 bottles of 0,75 L

### TASTING NOTES

It has a very fresh, delicate and mineral character. The aroma is austere with notes of stone, with time, in the glass, shows complexity with slight smoked, citrus and floral notes, reminding of orange blossom. The french barrel character is in perfect harmony with the fresh and mineral aroma. In the mouth it's slightly creamy, with a fantastic natural acidity very balanced, firm and persistent. Very rich, but at the same time fresh and light, it shows a perfect fruit / acid balance. Notes of white flowers and some dried fruits provide a mineral, salty, very long and enveloping finish.

### FOOD SUGGESTIONS

Oysters, oven backed fish, poultry and other white meats.  
Vegetarian suggestions: pasta or noodle, dishes with cheese.  
Suitable for VEGAN & VEGETARIAN.



17 PTS *Jancis Robinson.com*

#### BOTTLE

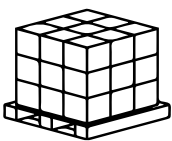


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#### BOX OF 6 BOTTLES



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W 80cm x L 120cm  
x H 150cm

15 Layers  
90 Boxes



W 30cm x L 48,4cm  
x H 8,7cm

6 btls x 1358 g  
cardboard

7,7 kg

### TECHNICAL INFORMATION

PRODUCER  
Carlos Raposo Vinhos

REGION  
Dão

SOIL TYPES  
Granite and others

AVERAGE VINE AGE  
30 to 60 years

GRAPE VARIETIES  
Encruzado, Bical e Malvasia fina

VINES PER HA  
6000-10000

PRUNING METHOD  
Guyot and Royat

ALT. FROM SEA LEVEL  
400-700

HARVEST PERIOD  
September

HARVEST METHOD  
Hand picket

FERMENTATION  
In thermo-regulated stainless-steel tanks

MALOLACTIC  
Partial, barrel of "Puligny Montrachet"  
from Burgundy

AGEING  
11 months in barrel of "Puligny  
Montrachet" from Burgundy

ALCOHOL (%)  
12

PH  
3,2

TOTAL ACIDITY (G / DM3)  
5,8

VOLATILE ACIDITY (G / DM3)  
0,4

FREE SO2 AT BOTTLING (MG / DM3)  
< 10

TOTAL SO2 (MG/DM3)  
70

ALLERGEN  
Sulfites