

IMPECÁVEL

WHITE DÃO 2022

INTRODUCTION

This wine symbolizes joy, celebration, good food, good friends and the good life. A wine of pure pleasure, elegant and expressing the reality of the ancient Dão wine. Our IMPECÁVEL wine is a wine 100% made from the queen white grape variety of the region, Encruzado, this emblematic Portuguese grape variety was born in the Dão region. When well crafted in the vineyard and winery, it presents delicate aromas such as notes of yellow-fleshed fruit, light citrus notes, a little resin, with a great balance, little extraction, moderate alcohol content, no wood, very fresh, easy to drink and Above all, very gastronomic. The vineyards are between 30 and 50 years old and are mainly located in the sub-region of the mountain of Terras de Senhorim, the most balanced sub-region for whites, naturally producing elegant and fresh wines.

WINEMAKING

The grapes were harvested manually in 15 kg harvest boxes, carefully transported to the cellar where they were carefully selected at the selection table, followed by the destemmer and, by gravity, sent to the thermoregulated stainless steel vats. Once the alcoholic fermentation is finished, it is cleaned and malolactic fermentation is carried out in stainless steel vats, where it aged for 6 months before being bottled.

Were produced 4064 bottles of 0,75 L

TASTING NOTES

Citrine yellow color, clear and bright. Aromatically intense, with notes of yellow-fleshed fruit, such as peach and nectarine. Floral notes of jasmine. In the mouth it presents a lot of aromatic intensity, where the peach aromas and floral notes stand out again. Firm and well-integrated acidity. Very balanced and persistent finish. With a good volume in the mouth, young, with good acidity. It is a wine that you want to drink without being heavy, thanks to its balance. Long finish, very refreshing.

FOOD SUGGESTIONS

Lightly spiced dishes, red meats, white meats and pasta. Vegetarian suggestions: dishes with tubers (turnips, sweet potatoes, beets) and legumes (chickpeas, beans, peas), dishes with cheese. Suitable for VEGANS and VEGETARIANS.

TECHNICAL INFORMATION

PRODUCER
Carlos Raposo Vinhos

REGION
Dão

SOIL TYPES
Granite and others

AVERAGE VINE AGE
30 to 50 years

GRAPE VARIETIES
Encruzado

VINES PER HA
6000-10000

PRUNING METHOD
Guyot and Royat

ALT. FROM SEA LEVEL
400-600

HARVEST PERIOD
September

HARVEST METHOD
Hand picket

FERMENTATION
In thermo-regulated stainless-steel tanks

MALOLACTIC
In thermo-regulated stainless-steel tanks

AGEING
6 months in thermo-regulated stainless-steel tanks

ALCOHOL (%)
13

PH
3,2

TOTAL ACIDITY (G / DM3)
6,5

VOLATILE ACIDITY (G / DM3)
0,2

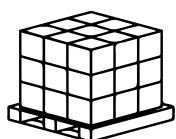
FREE SO2 AT BOTTLING (MG / DM3)
< 10

TOTAL SO2 (MG/DM3)
62

ALLERGEN
Sulfites



BOTTLE



W 80cm x L 120cm
x H 150cm

8 Layers
117 Boxes

BOX OF 6 BOTTLES



W 23,5cm x L 29,5cm
x H 17cm

6 btls x 1358 g
cardboard

7,5 kg