

Dão

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LÚCIA FERREIRA ENÓLOGA EN SANDOMIL	GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL WOMEN SHOULD NOT DRINK ALCOHOLG BEVERAGES DURING PREG NANCY BECAUSE OF THE RISK OF BIRTH DEFECTS (2) CONSUMPTIO: OF ALCOHOLIC BEVERACES IMPAIRS YOUR ABILITY TO DRIVE A CAI OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.
Mary Taylor	MPORTED BY BYDRETHING LLG, BROOKLIN, NY BOIN WATE WARE OF PORTUAL. WWW.D.L.WINC POLLOW US @MARYTAYLORWINE A.MURT TRUIS TRUCKS 6 85757 547961

Our wine from the Dão is from the Quinta do Covão in the stunning village of Sandomil, with its fluvial beach in the river Alva and its old Roman bridge, nestled in the Beira Alta subzone, near the city of Seia. The vineyards of the Quinta are scattered along the slopes of the Estrela mountain range, deeply in a continental climate with high altitudes where cool nights follow warm sunshine. This climate, combined with granitic soils and fresh river water, is ideal for growing grapes with high acidity and making wines that can be cellared. Lucia Ferreira, sister to our Douro winemaker, Filipe Ferreira, oversees the viticulture and vinification here.

Encruzado is predominantly grown here in the Dão – a sturdy white with good acid structure and minerality. Malvasia Fina has smokey and waxy charm which comes through on the nose in this wine. Bical is quite fruity and can get tropical if not picked early. Gouveio, more widely planted in the Alentejo region, gives a nuance of anise and white flower. Our elegant cuvée is made using only ambient yeast and is hand-harvested. 9 days of maceration and 15 days of lees contact are followed by racking and aging in stainless steel.

Size: 750ml Appellation: Dão DO Soil Type: Granite Varieties: 35% Encruzado, 32% Malvasia Fina, 19% Bical, 14% Gouveio Age of Vines: 50-80 years Farming: Sustainable: HVE 3 Sulphur: 28 mg/L Alcohol: 12.5% Aging Details: Stainless steel

