



mary taylor wine

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## Dão



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 smoky 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

