

Dão White 2019

BROADBENT, DÃO, PORTUGAL



HARVEST & VINTAGE NOTES

REGION: Dão DOP; VINEYARD: Quinta dos Carvalhais

VINIFICATION: After harvest the grapes were destemmed and went through a soft crush. The varieties were vinified separately in stainless steel tanks at a controlled temperature of 16°C (61°F), and underwent a 20-day fermentation period.

TASTING NOTES:

The wine has aromas of fresh lemon, lime, orange zest, green apple, fresh white peach, a lemon verbena and tarragon herbal note, along with orange oil, white spring blossoms, and hay. On the palate the wine is dry and medium-bodied with refreshing acidity, and a mouthwatering citrus-driven finish.



WINEMAKER: Beatriz Cabral de Almeida

GRAPES: Encruzado, Malvasia Fina, Bical, Gouveio

ALCOHOL: 13%

RESIDUAL SUGAR: 0.8 g/L

PH: 3.3

TOTAL ACIDITY: 5.9 g/L

TOTAL SULPHUR: 100 mg/L

RELEASE DATE: Summer, 2020

