



RIBEIRO SANTO

DOC DÃO Encruzado white 2015

REGION

The D.O.C. Dão region is one of the oldest Wine Regions of Portugal, which goes back to 1908. Located in central Portugal in a mountainous region ranging from 400 to 700 m above sea level, this region has its reference point at the mountain “Serra da Estrela”, the highest in mainland Portugal's. Its name comes from the river that crosses the Region, the river Dão. The characteristics of the wines are strongly influenced by the granitic terrain and the fact that the vines are inserted in forests with pines, eucalyptus and oak trees.

VINEYARDS

The vineyard is planted following the traditional plantation methods, in poor ground granite soils, with large rocky outcrops, where you can have a magnificent perspective of the highness of the Mountain Serra da Estrela. The entire vineyard is planted following an integrated Production System, which demonstrates a great concern with the environmental issues.

VINIFICATION

The harvest took place in the second week of September. The grapes, exclusively of the grape variety Encruzado, were harvested by hand, into small boxes of 18kg, according to a careful selection of the best grapes in the vineyard. The grapes were totally destemmed and immediately pressed. The resulting juice went to a small stainless steel tank, where decanted for 48h at low temperature. The clean juice fermented with selected indigenous yeast in French oak barrels of 500L. During the fermentation in the barrel, the fine lees were stirred (battonage) and after the fermentation the wine remained in the barrels for 5 months.

WINEMAKER'S NOTES

Clear color, with green shades. Delicate aroma, with notes of lemon, green apple and dry linden blossom. In the palate it shows mineral fresh fruit, citric acidity and an excellent balance.

Alcoholic Degree	13,5 % by vol.
Total Acidity	6,57 g/L
pH	3,26
Total Sugars	1,0 g/L
Grape Varieties	Encruzado
Aging	6 months in 500L french oak barrels
Winemaking	Carlos Lucas

PRESS

INTERNATIONAL WINE CHALLENGE – SILVER MEDAL (vintage 2013)

WINE ENTHUSIAST – 91 PTS

Subtle wood-aging flavors ally with rich, tropical fruits. The rounded texture is suffused with acidity as well as a warm, broad character. From the Dão's premier white grape, it is already delicious although it will improve through 2018.

