

Quinta dos Carvalhais,  
**Dão Encruzado 2021**  
Dão, Portugal



Grape Varieties	<b>100% Encruzado</b>
Winemaker	<b>Beatriz Cabral de Almeida</b>
Closure	<b>Natural Cork</b>
ABV	<b>13%</b>
Residual Sugar	<b>0.6g/L</b>
Acidity	<b>6.1g/L</b>
Wine pH	<b>3.1</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>

## PRODUCER

Quinta dos Carvalhais is a beautiful estate in the Terras de Senhorim sub-region of the Dão and is one of the region's most respected producers. Purchased in 1988 by Sogrape, a huge amount of investment has gone into the estate, which combines the most up-to-date viticultural and winemaking techniques with age-old traditions, resulting in unique wines with great elegance and personality. In addition to investing in their own vineyards, Quinta dos Carvalhais has also been instrumental in defending the interests of local winegrowers and for pioneering the quality revolution in the Dão region. The talented Beatriz Cabral de Almeida is head winemaker and makes a very impressive range of single-varietal wines and interesting blends from the estate vineyards.

## VINEYARDS

This 105-hectare estate, situated at an altitude of 465-500 metres, has 50 hectares under vine on predominantly granite soils. Warm days and cool nights at this altitude slow down the grape ripening process and result in wines with lovely depth yet vibrant fruit and a signature freshness. Precision viticulture is carried out on the estate with a multitude of different plots matched to specific grape varieties and harvested at different times. The fruit for the 2021 Encruzado was sourced from four different plots. Two cooler plots, one next to the lake on the estate and another often shaded by the oak trees, deliver a vibrant acidity the blend. Another plot with more sandy soils produces intensely aromatic grapes. All of the vineyards are farmed sustainably and harvesting is carried out by hand.

## VINTAGE

The 2021 vintage in the Dão was a pretty typical year. Winter rains replenished water reserves in the soil. Lower temperatures and rain at crucial moments such as flowering and fruit set caused some issues and resulted in heterogeneity in berry size, but unlike the 2020 vintage there were no issues with frost. July was significantly cooler than usual, with few days above 30°C and the grapes underwent a slow ripening. Some rains on 11th August gave the dry-farmed vines a necessary boost for the final stages of ripening and the grapes harvested had excellent aromatics and balance.

## VINIFICATION

The grapes were hand harvested into small 20kg boxes and unloaded directly into the pneumatic press. After gentle whole-bunch pressing, the must was settled over 24 hours and then transferred to stainless-steel tanks to begin fermentation. Half of the wine proceeded to new French oak barrels of varying sizes (225 litre, 500 litre and 1,000 litre) where it was fermented at 19°C for a period of 20 days.

## TASTING NOTES

Bright yellow in colour with intense aromas of ripe lemon, crisp green apple and peach, as well as floral notes of jasmine and orange blossom and well-integrated notes of brioche. The palate is fresh and balanced with vibrant acidity and a long, persistent finish.