



Viticulture

Quinta da Mariposa practice sustainable agriculture so they can craft wine whilst also preserving the wine culture for future generations. They only use native varieties found in the Dão region, ensuring their crop is perfectly suited to the soil and the climate. Their estate is modest and everything is done by hand.

Winemaking

Produced with respect for the natural characteristics of the grapes, intervening as little as possible to obtain quality over quantity and wines that are true to their origins and terroir. The grapes were harvested manually into 20kg boxes, cooled before the crushing and immediately pressed. The resulting juice decanted in stainless steel vats, and then fermented in other stainless steel vat under temperature control with indigenous yeasts.

Tasting Note

This lemon coloured wine has a nose of flora and citrus fruits. Lovely acidtiy on the palate combined with the characteristic minerality found in the Dão region, with a long and elegant finish.

Food Matching

Sushi, seafood pasta and chicken salad.



Product code: 3824

Technical Details

Varieties:

Malvasia Fina 40% Cerceal Branco 30% Encruzado 30%





ABV: 13% Closure: Natural cork Colour: White Style: Still wine

Case Size: 6 x 75cl

Oak Ageing
No oak ageing

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