



Quinta da Mariposa Encruzado, Dão, Portugal, 2019

Winemaking

The grapes were harvested manually into 20 kg boxes, with a pre-selection in the vineyard. The grapes were selected a second time on a sorting table, cooled and immediately pressed. The resulting must was transferred to new and used French oak barrels, where it completed the fermentation and remained for about 6 months, with battonage, to gently stir the fine lees.

Tasting Note

Citrus yellow colour, floral aroma's with slight toasted notes and hint of granite minerality. On the palate it is unctuous with citrus notes and a lively acidity. The finish is long and vibrant.

Food Matching

Baked fish, lobster and light curry dishes.



Product code: 3827

Technical Details

Varieties:

Encruzado 100%



ABV: 13.5%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 6 Months

Type: French Oak 500 litre

% wine oaked: 100

% new oak: 33

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