



**PRIMEIRO ACTO**  
*White Wine*



**Appellation**  
DOC Dão



**Grape Varieties**  
Encruzado, Malvasia-Fina, Bical, Cerceal and Arinto



**Vinification**

The grape picking is done by hand and the grapes are carried to the winery in small boxes. This is followed by the stalk removal, crushing, pressing and cold decantation into a stainless-steel tank. Later, the Must is completely cleaned and transferred to other stainless-steel tanks where it will ferment in a controlled temperature around 15°C until the sugars deplete. After alcohol fermentation is complete the wine is slightly sulphated and stays in the tank until bottling. Before bottling is slightly cleaned and filtered so not to lose the good characteristics of the wine.



**Suggestions**

Pairs with different types of dishes such as seafood, all fish dishes or with light starters.



Serve at 8-10°C



**Tasting Notes**

It's a wine with a fresh, fruity and young taste. It is fresh on the palate with volume and acidity. Good minerality.



**ABV Alcohol Strength**  
**Alcohol:** 13%



**Logistics Information**

Bottle Capacity: 0.75L

Packaging: Cardboard boxes with 6 bottles

