



DOM VICENTE

White Wine – Encruzado – Barricas



Appellation

DOC Dão



Grape Varieties

100% Encruzado



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 barrels where it will ferment until the sugars deplete. After alcohol fermentation stays in the barrels with battonage for more 5 months. Before bottling is slightly cleaned and filtered so not to lose the good characteristics of the wine (Natural stabilization).



Suggestions

Gastronomic wine, which it goes well with different types of dishes, such as seafood, all fish dishes or even lighter meat dishes and cheeses.



Serve at 10°C



Tasting Notes

It's a wine with a fresh and young taste, with aroma toasted and mature fruits. It is fresh on the palate with volume and structure. It transmits well the characteristics of both grape varieties; the strength and minerality of the Encruzado with the good acidity and volume.



ABV Alcohol Strength

Alcohol: 13,5%



Logistics Information

Bottle Capacity: 0.75L

Packaging: Cardboard boxes with 6 bottles

