



**DOM VICENTE**  
*White Wine – Grand Reserve 2017*



**Appellation**  
DOC Dão



**Grape Varieties**  
Encruzado and Malvasia Fina



**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 at 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 (Natural stabilization).



**Suggestions**

Pairs with different types of dishes, such as seafood, all fish dishes or even light meat dishes and cheeses.



**Serve at 10°C**



**Tasting Notes**

It's a wine with a fresh and young taste, with aroma of 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 aromas and freshness of the Malvasia Fina.



**ABV Alcohol Strength**

**Alcohol: 13,5%**



**Logistics Information**

Bottle Capacity: 0.75L

Packaging: Cardboard boxes with 6 bottles

