



DÃO

J. CABRAL ALMEIDA

NORTH, PORTUGAL

Líquén

ENCRUZADO WHITE

VARIETAL

100% Encruzado

VINTAGE

2019

REGION

DOC Dão

HARVEST

Hand-harvested

WINEMAKER

João Cabral Almeida

WINEMAKING Careful hand-sorting of the grapes. Destemming and very soft pressing. Fermentation in used 400 liters french oak barrels with native yeast at 68°F. Partially made malolactic fermentation and aging in French oak barrels.

CHEMICAL ANALYSIS

ALCOHOL 13% TOTAL ACIDITY 6.5 g/L pH 3.2

AGEING 18 months sur lie in used 400 liters.

TASTING NOTES Well-balanced wine with finesse and complexity. It has a nutty and mineral nose combined with butteriness. The palate is full and broad with a complex minerality and finishes with a long creaminess.

FOOD PAIRING Soft and semi-soft cheeses, paella, chicken and all sorts of baked fish.

