



DÃO

J. CABRAL ALMEIDA

NORTH, PORTUGAL

## Musgo

RESERVA WHITE

### VARIETAL

Field blend of Malvasia fina, Encruzado, Bical  
and other native varieties

### VINTAGE

2021

### REGION

DOC Dão

### HARVEST

Hand-harvested

### WINEMAKER

João Cabral Almeida

**WINEMAKING** Careful hand-sorting of the grapes.

Destemming and pneumatic pressing. Fermentation in  
stainless steel tanks (80%) and french oak barrels (20%)  
with native yeast at 68°F.

### CHEMICAL ANALYSIS

ALCOHOL 12%

TOTAL ACIDITY 6.4g/L

pH 3.38

**AGEING** 6 months sur lie in stainless steel tanks and  
used french oak barrels.

**TASTING NOTES** Perfumed aromas, delicately pure citrus  
with a subtle flowery fragrance and a toasty note. The  
palate is elegant, mineral and fresh with a well-integrated  
natural acidity and a long mouthfeel.

