



DÃO

J. CABRAL ALMEIDA

NORTH, PORTUGAL

# Líquen

ENCRUZADO WHITE

## VARIETAL

100% Encruzado

## VINTAGE

2021

## 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.

