

DÃO BRANCO- ALVARO CASTRO

Dão



APPELLATION: Dão

BLEND: Cercial-Branco, Bical and Encruzado

WINEMAKER: Alvaro Castro

VINEYARD: _____

Today the Dão is probably the best place in Portugal to find fresher aromatic styles of wines made from one of the many interesting Portuguese indigenous grape varieties. Alvaro Castro is widely acknowledged as the region's best winemaker. His vines are between 3 and 65 years old, planted at an average of 500 metres above sea level. Soils are granite with rows of sand and clay, and climate is Continental.

VITICULTURE: _____

Certified organic

WINEMAKING: _____

Grapes are hand-picked. The wine is given 6 hours skin contact and fermentation occurs through a pied de cuve in temperature controlled, stainless steel tanks. Wine undergoes 3 months of battonage in tank before bottling.



WEBSITE: <http://quintadapellada.com/>

This wine is suitable for vegans and vegetarians.

TASTING NOTES:

Bright and fresh on the nose, it's surprisingly quite silky on the the palate with citrus, green apples and a slightly grapefruity bite on the finish.