



Dão – Branco



GENERAL INFORMATION

Winery Name: CASA DE MOURAZ

Type: White wine

Wine: Dão – Branco

Vintage: 2022

Appellation: Dão

Grape varietal: Encruzado, Malvasia-Fina, Bical, Cerceal-Branco, Rabo-de-Ovelha, Fernão-Pires, Uva-Cão, Síría and others

Direction of sun exposure: south-east

Region: Dão DOC

Alcohol: 13%

Vineyards Different vineyards aged of 50 years old, with granite soil.

Harvest Manual harvest in mid-September

QUANTITIES PRODUCED:

21060 bottles

VINEYARD EXCELLENCE IN SUSTAINABILITY

Crafted from old vines, featuring a simultaneous fermentation of a diverse array of grape varieties, this wine truly embodies the purest essence of the Dão region. It boasts an impressive body, a robust structure, and precisely balanced acidity, all of which are hallmarks of the area's winemaking tradition. This equilibrium is a defining characteristic that sets this wine apart as truly exceptional.

TECHNICAL INFORMATION

Vinification: The grapes are from old vineyards, about 50 years old, with granite soils and average altitudes of 350m, located in Mouraz, Tondela district. The manual harvest was carried out in the early days of September. The grapes are gently de-stemmed and pressed, and the must ferments in stainless steel vats at controlled temperatures. The wine is bottled without filtration.

Tasting Notes:

Appearance: Yellow color with bright citrus reflections

Nose: Balsamic aromas, with notes of citrus peel, melon, pear and roses

Palate: Fresh, mineral and full-bodied palate, with a very long and refined finish

