



IMENSO SABER. IMENSO SABOR.

## QUINTA DOS CARVALHAIS BRANCO ESPECIAL BOTTLED 2022

**TYPE:** Still **CATEGORY:** Dry **COLOUR:** White

**DESIGNATION OF ORIGIN:** DOC Dão **REGION:** Dão

**COUNTRY OF ORIGIN:** Portugal **SUSTAINABLE VITICULTURE:** Yes

### THE WINE

This Branco Especial is a non-vintage wine that showcases the Dão's exceptional pedigree when it comes to the production of high quality white wines with the ageing potential that the region's wines are famed for.

### TASTING NOTES LAST TASTED: 2022

A bright, pale yellow colour courtesy of a good maturation, this dense wine has fantastic aromatic complexity with tertiary aromas of honey, orange peel, citrus and flowers. A lively acidity is excellently balanced by an array of aromas on the palate, as well as a wood element conferred to the wine by its ageing in oak barrels. It is a wine with extraordinary volume, which invites an unforgettably fresh, elegant and harmonious finish.

### HARVEST YEAR

During the years in question, spring was wet while summer provided the hydric and thermal balance that favoured a good maturation. There were consistently good water reserves in the soil & the high thermic amplitudes recorded during the harvest allowed the grapes to reach excellent levels of maturation. In 2013 & 2014, there was plenty of rainfall during the harvest; in contrast, 2015 was a hot and dry year. 2016 and 2021 were more balanced.

**WINEMAKER:** Beatriz Cabral de Almeida

**VARIETIES:** 42% Encruzado, 29% White field blend, 20% Gouveio, 9% Semillon

### WINEMAKING

Some of the grapes were harvested by hand into 20kg boxes that were then unloaded into a pneumatic press. After the harvest, the 'field blend' underwent pellicular maceration for 24h. The musts were subject to static decanting at low temperatures for a 24h period. Subsequently, the musts fermented in stainless steel tanks at controlled temperatures for roughly 20 days.

### MATURATION

This wine follows the classic Dão tradition of ageing white wines for long periods in old oak casks, where - over the course of the year - they are subject to a range of different conditions. In this white wine, wines from 5 different years were used. On average, these wines spent six years ageing in oak barrels of different sizes with varying degrees of usage.

### STORE

In light of the Dão grape varieties' potential to evolve, and their ageing in oak barrels, this is considered a cellar wine. Once opened, consume the same day.

### SERVE

Serve at 16°C (a higher temperature than one would serve a young white) in large white wine glasses. Given its unique characteristics, this wine will benefit from decanting prior to consumption to let it oxygenate slightly.

### ENJOY

This is a very gastronomic and versatile wine. It pairs wonderfully with well-seasoned, and roasted, fish, including cod, as well as game, complex red meat dishes such as roasted kid and even mushroom risotto.

### TECHNICAL DETAILS

Alcohol: 14% ±0,5 | Total Acidity: 6 g/L ±0,5 (tartaric Acid) | Total Sugars: 0,9 g/L ±0,3 | pH: 3,2 ±0,1

### NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 11,1 g | Sugars: 0,1 g | Energetic Value: 346 kJ/83 kcal | Suitable for Vegetarians: Yes | Suitable for Vegans: Yes | Gluten-Free

### ALLERGENS:

Contains sulphites

**BOTTLING DATE:** 2022-05-03 **BOTTLES PRODUCED:** 6.535

**AVAILABLE CAPACITIES:** 750 mL

### BOTTLER:

Bottled by: Sogrape Vinhos, S.A., Avintes, Portugal

### INTEGRATED PRODUCTION

All the grapes used in this wine were produced in accordance with the Sustainable Agriculture Integrated Production guidelines as defined by the International Organisation for Biological and Integrated Control (OILB/IOBC): [www.iobc-wprs.org](http://www.iobc-wprs.org). The rigorous compliance with these practices is certified by an independent organisation, recognized by the Portuguese State.



**BE RESPONSIBLE. DRINK IN MODERATION.**

