



QUINTA DOS
CARVALHAIS

IMENSO SABER. IMENSO SABOR.

QUINTA DOS CARVALHAIS RESERVA WHITE 2020

TYPE: Still **COLOUR:** White

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

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

THE WINE

Quinta dos Carvalhais is a wine brand specialising in the production of the best, most flavourful, Dão wines and is considered a benchmark in the region. It embodies the art, authenticity and quality of the very best Dão wines. This White Reserva revives an old tradition in the region regarding the ageing of white wines - harking back to a time when it was common to store them for long periods in old oak casks.

TASTING NOTES LAST TASTED: 2022

A citrine yellow colour with greenish tints. A complex aroma with notes of fruit, as pear and quince, alongside nuances of fresh grass and subtle elements conferred by its barrel ageing. An elegance typical of the oak-aged Encruzado and creamy Gouveio grape varieties. On the palate, has plenty of volume texture, in addition to a very well-integrated acidity that bestows a gastronomic freshness. This wine has a long & very balanced finish.

HARVEST YEAR

The harvest year was atypically dry. Spring was warmer than usual with flowering taking place at the end of May. The harvest ran between September and October, during which time temperatures were above average and there was less rainfall than normal. Wet weather at the end of the year partially replenished the water reserves in the soil.

WINEMAKER: Beatriz Cabral de Almeida

VARIETIES: 54% Encruzado, 46% Gouveio

WINEMAKING

The grapes arrived at the winery in 20kg boxes and the majority were unloaded into a pneumatic press. Some of the Encruzado and Gouveio underwent pellicular maceration for 24 hours in refrigerated tanks. All of the musts decanted at low temperature for 24 hours. They were subsequently transferred to stainless steel tanks where fermentation took place at controlled temperatures for roughly 20 days - temperatures never exceeding 16°C.

MATURATION

The wine aged for 18 months in used barrels and casks (37% 225L; 21% 500L; 25% 1000L and 17% 2000L).

STORE

The Encruzado grape variety has fantastic potential for ageing in the bottle. It is envisaged that, if stored properly, this wine will evolve positively for at least the next 10 years.

SERVE

Serve at 12°C-14°C in large white wine glasses.

ENJOY

Eminently gastronomic, this wine pairs wonderfully with elaborate fish dishes, smoked fish and patés, as well as white meat, poultry and even complex red meat dishes, such as roasted kid or goat stew.

TECHNICAL DETAILS

Alcohol: 13% ±0,5 | Total Acidity: 5,9 g/L ±0,3 (tartaric Acid) | Total Sugars: 0,9 g/L ±0,3 | pH: 3,3 ±0,1

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 10,3 g | Sugars: 0,1 g | Energetic Value: 320 kJ/76 kcal | Suitable for Vegetarians: Yes | Suitable for Vegans: No | Gluten-Free

ALLERGENS:

Contains sulphites

BOTTLING DATE: 2022-01-10 **BOTTLES PRODUCED:** 13.778

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/ip_ipm/IOBC_IP_principles.html. The rigorous compliance with these practices is certified by an independent organisation, recognized by the Portuguese State.



BE RESPONSIBLE. DRINK IN MODERATION.

