



SOITOWINES

## TALEIGA WHITE DÃO DOC 2017

*Grapes: Encruzado, Malvasia-Fina, Cerceal-Branco, e Bical*

### **TERROIR**

The vineyards are planted in the sub region of Terras de Azurara, a place with Mediterranean climate and granitic soils. The vineyard was generous and provided a density of 3500 to 4000 feet per hectare, giving 6 tons of grapes per hectare.

### **HARVEST AND WINEMAKING**

**Pruning:** Double sarment, single sarment and Guyot.

**Vinificação:** Dão tradicional method and classic winemaking by fermentation of skins. The fermentation is controlled at 13 degrees during three weeks. Wine stages in stainless steels tanks.

### **TASTING NOTES**

**Aspect:** Bright to crystal-clear.

**Colour:** Lemony with some pale strawy nuances.

**Aroma:** Very delicate, fresh and elegant with a subtle flowery fragrance.

**Flavour:** Fresh, intense and refined, of good tartness and a lasting in-mouth sensation.

### **WINE PAIRING**

It should be served at a temperature of 12º C to accompany dishes of roasted fish and light white meat, or simply in good company. Can be stored for more than 3 years.

### **ANALYTICAL PARAMETERS**

**Alcohol content:** 13,0 % Vol.     **Dry Extract:** 19,6 g/L

**Total Acidity:** 6,0 g/L

**Residual sugar level:** 3,5 g/L

**Volatile Acidity:** 0,27 g/L

### **QUANTITY**

1800 Bottles

### **WINEMAKER**

Carlos Silva

