



SOITOWINES

## SOITO BRANCO ENCRUZADO DÃO DOP 2019

**Encruzado 90%, Malvasia Fina 10%**

### **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 5 tons of grapes per hectare.

### **HARVEST AND WINEMAKING**

**Pruning:** double cord, simple cordon and *guyot*

**Vinification and Winemaking:** Classic vinification, ageing partially in French oak barrels and *batonnage* for 4 months. The fermentation was controlled up to 16°C for 3 weeks.

### **TASTING NOTES**

**Appearance:** Clear

**Colour:** Citrine straw with greenish reflections.

**Aroma:** Very elegant with notes of linden, lemon balm and orange blossom married with nuances of white flesh fruits, flanked by delicate citrus and balsamic expressions.

**Taste:** It has a very balanced freshness and volume, with exquisite structure, crispy acidity, with a long and persistent finish, all in a profile of good harmony and elegance.

### **WINE PAIRING**

This wine should be served at a temperature of 12°C to accompany fish, seafood dishes and light white meat.

### **ANALYTICAL PARAMETERS**

<b>Alcohol content:</b> 13,30 % Vol.	<b>Dry Extract:</b> 22,90 g/L
<b>Total Acidity:</b> 7,07 g/L	<b>Residual sugar level:</b> 2,2 g/L
<b>Volatile Acidity:</b> 0,51 g/L	<b>pH:</b> 3,30

### **QUANTITY**

Bottles

**9360 (0,75l) + 390 (1,5l)**

### **WINEMAKER**

*Carlos Silva*

