Memórias de Santar Branco -2023



DESIGNATION

DOC - DÃO

GRAPE VARIETY

80% ENCRUZADO 20% MALVASIA FINA

SUSTAINABLE VITICULTURE

INTEGRATED PROTECTION

TECHNICAL INFORMATION

TOTAL ACIDITY: 5,25 G/L PH: 3,34 SUGAR & REDUCER/BAUMÉ: 0,4 G/L ALCOHOL/VOLUME: 12,5% CERTIFICATION



SOIL GEOLOGY

Soils of granitic origin (porphyroid granites) are well drained, but have very low fertility and water reserves. This leads to the natural control of plant vitality and to moderate water stress during the maturation period, allowing the grapes to manifest their full potential.

HARVEST 2023

The 2022/2023 growing season was characterized by an abnormally low rainfall autumn/winter, whereby the vines began their biological cycle, with very low water reserves in the soil. The summer, very dry and with episodes of extreme heat, required watering in order to maintain moderate water stress levels. However, after the ripening period, the very cool and characteristic Dão nights, led to the excellent maturation of the grapes, which at the harvest expressed all their potential in this exceptional white.

WINEMAKING

The grapes were harvested at dawn, during the cool period and placed in small boxes of 25 Kg, according to a careful selection of the best grapes in the vineyard. Fermentation took place at controlled temperatures for 20 days in small stainless steel tanks, followed by a stage in fine lees with regular stirring.

TASTING NOTES

Yellow in color, on the nose it has a great complexity of citrus fruits and balsamic elements. In the mouth it has an unctuous, structured and mineral taste. Persistent wine with good acidity that gives it a pleasant freshness.

PRODUCED QUANTITIES

11.000 Bottles



PRESENCE OF SULPHITES