

# Santar Vila Jardim

## Branco — 2021



SANTAR  
VILA JARDIM WINES

#### DESIGNATION

DOC - DÃO

#### GRAPE VARIETY

80% ENCRUZADO

20% MALVASIA FINA

#### SUSTAINABLE VITICULTURE

INTEGRATED PROTECTION

#### TECHNICAL INFORMATION

TOTAL ACIDITY: 6,99 G/L

PH: 3,33

SUGAR & REDUCER/BAUMÉ: 0,3 G/L

ALCOHOL/VOLUME: 12,5%

#### SOIL GEOLOGY

They are granitic and of a schist-migmatitic complex.

They are permeable, deep and particularly poor soils.

#### HARVEST 2021

During the 2020/2021 growing season, the Dão region had a rainfall of 993mm, mainly concentrated in a phase of vegetative restriction and flowering. During maturation, there was need for recurrent irrigation, maintaining the culture in moderate water stress. The end of the cycle was characterized by large thermal amplitudes. The careful control of maturation determined that the harvest was carried out on the 22nd of September, immediately before the rains that were felt afterwards, producing grapes with high oenological potential.

#### WINEMAKING

The grapes were harvested during the cool dawn period for small 25 kg boxes according to a careful selection of the best grapes in the vineyard. Fermentation takes place at controlled temperatures for 20 days in small stainless steel tanks, followed by a stage in fine lees with regular stirring. Natural heating and bottling with filtration in April 2021.

#### TASTING NOTES

It presents citrus and white fruit notes. Very good mouth volume, mineral and of great delicacy of ripe fruit. A modern profile, but gastronomic and with lots of class.

#### PRODUCED QUANTITIES

3,500 bottles

