



## QUINTA DA BORDALEIRA 1.993m

### White Wine 2020

**Appellation:** Dão D.O.C. – Serra da Estrela

**Grape:** Encruzado

### Vinification

Hand-harvested and manually sorted grapes. After total destemming, cold pre-fermentation maceration in stainless steel tank and then pressing.

Fermentation starts in the tank under controlled temperature and continues in the oak barrel with regular "bâtonnage".

### Aging

After fermentation in 500-liter French oak barrel and stainless steel tank, the wine rested three months in 225-liter French oak barrel. For natural stabilization we used stainless steel tank where the wine was kept until bottling.

### Profile

It is a dry and mineral wine with citrus flavors and a touch of honey and toast from the oak barrels where it fermented and rested. Distinguished body and elegant natural acidity.

**Total of bottles:** 568 (batch number 101)

**Sugar:** 0,7 g/l

**Total acidity:** 5,4 g/l

**Alcohol:** 13%

**Vegan friendly**



[www.quintadabordaleira.com](http://www.quintadabordaleira.com)