

Quinta da Garrida Reserva

White



13,0
%vol

10-12 °C



Intense but delicate aroma with white pulp fruits and soft toasted hints.



Balanced and with long and intense mouth end. Good acidity, refined and elegant.



40% ageing 3 months in French oak barrels.



QUINTA DA GARRIDA RESERVA WHITE

DENOMINATION: DOC Dão

GRAPE VARIETIES: 100% Encruzado

AGEING: 60% in stainless steel vats and 40% ageing 3 months in French oak barrels

WINEMAKER: Francisco Antunes

SOIL TYPE: Granite

FIRST HARVEST: 2011



HISTORY:

Quinta da Garrida was bought by Aliança Vinhos de Portugal in 1998. Situated on the foothills of the Serra da Estrela (Estrela Mountain Range) in the Dão Region, the Quinta da Garrida distinguishes itself for the diversity of wines it may offer. Due to the vineyards being divided in separate parcels, the Quinta da Garrida wines are vinified separately preserving the authenticity and character of each vineyard. The granitic soils create mineral wines with great freshness.

PROFILE:

This was characterized by the absence of precipitation, which led to a delay of the vegetative cycle and in consequence it was anticipated a late harvest. These conditions caused a delay in the grapes maturation, reaching about 10 days of delay. The summer was warm but with no precipitation, which safeguarded the aromas and flavors of the white grapes.

During the winemaking process, there is a skin maceration for 12 hours, followed by alcoholic fermentation at 16°C, taking advantage of only the purest tear wort.

Quinta da Garrida Reserva Branco is made exclusively from the Encruzado variety, typical and exclusive of the Dão region. 40% of the wine is fermented in French oak barrels of 1 year and at the same, the battonage (stirs fine lees to increase the gustatory structure of the wine) takes place for 3 months.

ANALYSES:

Alcohol (%vol.): 13,0

PH: 2,99

Residual Sugar (g/l): 0,5

Total Acidity (g/l AT): 5,4

Total SO2 (mg/l): 116

Serving temperature: 10-12°C

TASTING NOTES:

Very pale yellow color. Intense but delicate aroma with white pulp fruits and soft toasted hints. Balanced and with long and intense mouth end. Good acidity, refined and elegant.

GASTRONOMY:

The Encruzado grape variety of Quinta da Garrida white combines very well with light meats, fat fishes and seafood salads.

PRIZES: