

BACALHÔA ENCRUZADO

WHITE 2022



DOC DÃO



13,0
%vol



10°C - 12°C



Encruzado (100%)



Granitic



40% fermented and aged for 3 months
in 1 year old oak barrels



75cl



6x Case
Case Weight: 10,29 kg
Case (L/W/H): 0,285 x 0,193 x 0,310 m
Case Volume: 00x00



Francisco Antunes

HISTORY

Quinta da Garrida was acquired by Aliança Vinhos de Portugal in 1998. Situated at the foothill of Serra da Estrela, in Vila Nova de Tazém, in the heart of the Dão region, this farm is distinguished by the diversity of wines it can offer. With the Red (Touriga Nacional, Tinta Roriz and Jaen) and White (Encruzado) varieties spread over several plots, the wines are vinified separately, preserving the authenticity and unique character of each vineyard. The granitic soil creates very mineral wines, full of freshness and enormous gastronomic characteristics.

PROFILE

The year 2022 was characterized by a general delay in the development of the successive cycles of the vine.

Atypical year with regular rainfall at the beginning and middle of the growing season and cold during flowering, which changed towards the end with long dry periods and temperatures far above normal in the Dão region. However, the grapes that were harvested at the end of September were of exemplary quality, so we look forward to an absolutely exceptional year in 2022, both in whites and reds.

During vinification, there is a pellicular maceration for 12 hours, followed by alcoholic fermentation at 16°C, using only the purest tear must.

Bacalhôa Encruzado White 2022 is made exclusively from the Encruzado grape variety, typical and exclusive to the Dão region. 40% of the wine is fermented in 1-year-old French oak barrels, where battonage is carried out (removing the fine lees to increase the wine's taste structure) for 3 months.

TASTING NOTES

Pale greenish yellow in color. Very intense aroma, delicate, with nuances of fruit and very soft toasted notes. Balanced and with a long and intense finish. Perceptible mineral notes in the aroma and flavour that give it complexity and longevity. Good acidity, refined and elegant. Enormous aging capacity.

ANALYSIS

ALCOHOL (%VOL): 13,0

TOTAL ACIDITY (g/l AT): 4,8

PH: 3,04

SO₂: 94

RESIDUAL SUGAR: 0,8

FOOD PAIRING

The wines made with Encruzado combine very well with light meats, fat fish and seafood salads.

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BACALHÔA

Estrada Nacional 10,
Vila Nogueira de Azeitão
2925-901 Azeitão



ALIANÇA

Rua do Comércio, 444
Apartado 6
3781-908 Sangalhos

bacalhôa.pt

+351 212 198 060 | +351 212 198 066 | info@bacalhôa.pt