

# BACALHÔA ENCRUZADO

## WHITE 2021



DOC DÃO



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

### PROFILE

The year 2021 was characterized by a general delay in the development of the successive cycles of the vine we were handed a regular and cyclical rainfall, cold at flowering and conditions for the development of a significant reduction in production.

However, the grapes that were harvested at the end of September were of exemplary quality, so we look forward to an absolutely exceptional vintage of 2021 in both whites and reds. During vinification, there is a skin maceration for 12 hours, followed by alcoholic fermentation at 16°C, using only the purest tear must.

This wine is made exclusively with the Encruzado variety, typical and exclusive to the Dão region. 40% of the wine is fermented in French oak barrels for 1 year and battonage is made (stirring the fine lees to increase the wine's gustatory 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): 5,8

PH: 3,46

SO<sub>2</sub>: 133

RESIDUAL SUGAR: 0,8

### FOOD PAIRING

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

### 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. In 2021, it was decided to add to the Bacalhôa varieties the until now known as Quinta da Garrida Encruzado.

Revised in 10/11/2022



BACALHÔA

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