

Quinta da Garrida

White 2016



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 WHITE 2016

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:

In 2015, winter and spring were very rainy, despite April and May had temperatures above the average for that period. These conditions occurred precisely in the first stages of sprouting plants yielding strong attacks of mildew. The attention of Bacalhôa's viticulture team secured the control of these attacks. The vineyards were hardly affected, which did not damage quality and productivity levels. These conditions led to a premature grapes maturation that in certain varieties reached 10 days. Summer was mild and in the vineyards we had rain but only after the whites and premature reds harvest. Quinta da Garrida white 2015 is made from Encruzado grape variety, typical and unique of Dão region. 40% of the wine is fermented in French oak barrels and suffers *battonage* (lees stirring to increase the taste of the wine) during 3 months.

ANALYSES:

	PH: 3,20	Residual Sugar (g/l): 0,3
Total Acidity (g/l AT): 5,2	Total SO2 (mg/l): 105	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:

2014 Vintage:
Decanter World Wine Awards – Bronze Medal (2015)