



# RIBEIRO SANTO

DOC DÃO white 2016

## REGION

The D.O.C. Dão region is one of the oldest Wine Regions of Portugal, which goes back to 1908. Located in central Portugal in a mountainous region ranging from 400 to 700 m above sea level, this region has its reference point at the mountain "Serra da Estrela", the highest in mainland Portugal's. Its name comes from the river that crosses the Region, the river Dão. The characteristics of the wines are strongly influenced by the granitic terrain and the fact that the vines are inserted in forests with pines, eucalyptus and oak trees.

## VINEYARDS

The vineyard is planted following the traditional plantation methods, in poor ground granite soils, with large rocky outcrops, where you can have a magnificent perspective of the highness of the Mountain Serra da Estrela. The entire vineyard is planted following an integrated Production System, which demonstrates a great concern with the environmental issues.

## VINIFICATION

The harvest took place in the second week of September. The grapes were picked up by hand, into small boxes of 18Kg, according to a careful selection of the best grapes in the vineyard.

The grapes were totally destemmed and immediately pressed. The resulting juice decanted for 48h at low temperatures. The clean juice fermented with selected yeast under controlled temperature to assure a slow fermentation and the preservation of all the natural aromas.

## WINEMAKER'S NOTES

Citric colour, delicate floral aromas, with tropical notes and light vanilla hints. In the palate, it is buttery, with a refreshing acidity and a long aftertaste.

<b>Alcoholic Degree</b>	13 % by vol.
<b>Total Acidity</b>	6,50 g/L
<b>pH</b>	3,26
<b>Total Sugars</b>	1,9 g/L
<b>Grape Varieties</b>	Encruzado and Malvasia Fina
<b>Ageing</b>	50% in stainless steel vats; 50% in french oak barrels.
<b>Winemaking</b>	Carlos Lucas



## PRESS

MUNDUS VINI SPRING TASTING 2017 – SILVER MEDAL