

STATUS

WHITE WINE 2017

A.O.C. DÃO

IDENTIFICATION

Wine Brand: Status

Grapes: Encruzado, Malvasia-Fina and Cerceal

Denomination of Origin: A.O.C. Dão

TECHNOLOGY

WINE TECHNOLOGY

Planting type: Density 4,000 feet per hectare

Type of Pruning: Guyot double strand double strand Royat

Yield per hectare (t / ha.): 6 tøn. grapes per hectare

Location of vineyards: County of Nelas, Altitude 450 m

TECHNOLOGY OENOLOGICAL

Maceration pre-fermentation for 4 hours, followed by fermentation for 30 days with temperatures controlled at 11°C.

TASTING

Presents a crystalline aspect and citrus color. The aroma are exuberant and refined with hints of floral. In the palate is fresh with good structure featuring an elegant and long

NATURAL FACTORS

Climate: Mediterranean

Soil: Clayey limestone and granite

ANALYTICAL PARAMETERS

Alcohol content: 13% Vol.

Volatile Acidity: 0.24 g / L

Reducing sugars: 1.3 g / L

Dry matter: 21.6 g / L

Aging: Fermentation in french oak barrels during in one month

Stainless steel tank with batonage "sur lie" for 20 days



WINEMAKER

Pedro Marques Borges



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