

Quinta da Pellada Late Release ENCRUZADO White 2020

Tasting Notes:

Fresh and intense mineral character with citrus and white flower notes. On the palate, shows great acidity and complexity, giving it an excellent volume of mouth.

Soil: Granite base with lines of sandy

Vineyards: 45 years, with 5000 feet per hectare, located at 600 m at sea level.

Kind of pruning: Guyot

Grape Varieties: Encruzado 100%



Vinification:

2020 was a fresh year until August. The grape maturation was about 2 weeks ahead of 2019. The ripening of the grapes continued slowly during the month of September. Due to the imposed water stress, the plants originated juices with low alcohol content and good phenolic maturation, with a lot of complexity and minerality.

Fermentation occurred in 4 years old French oak barrel (500L/600L). Aged without batonage or successive corrections of sulphurous – 18 months of aging in barrels. Direct bottling without filtration or fining.

The reason for this prolonged aging is because the Encruzado needs time. It is ready to drink now but, it will also benefit from aging in the cellar after bottling.

Technical Information:

Alcohol: 12,9% vol.

Total Acidity: 6,75 g/dm³

pH: 3,30