



DRUIDA

Encruzado Reserva 2019

This wine is born at 500 meters of altitude on the granite soils of the right bank of the Dão. These low yield vineyards are 30 years old and produce Premium quality grapes of the local variety Encruzado. The aim of this wine is to express its "terroir": fresh, mineral and complex.

THE 2019 VINTAGE

It was a year with a warm winter but with a cool spring and summer, which allowed for slow maturation and excellent levels of acidity and aromatic elegance.. These grapes were picked manually in mid-September and the result is a wine full of freshness and minerality.

Winemaker: *Nuno Mira do Ó*

Tech sheet

REGION: D.O.C. DÃO

VINTAGE: 2019

VARIETY: ENCRUZADO (100%)

Nº BOTTLES: 7500 0,75 l bottles
470 1,5 l magnum bottles

PRODUCER: MIRA DO Ó (C2O, LDA)

CLIMATE: Cold Autumn and Winter with high humidity and fairly windy. Spring time weather is mild and the summer is hot and dry, with cool nights.

SOILS: Granitic, with a fair amount of clay and the surprising presence of pebble stones at the surface.

WINEMAKING: Fermented in French oak barrels (20% new, 80 % used), using only natural wild yeasts.

MATURATION: 10 months in the barrels, over the lees.

Bottled in July 2020, and maturing in the bottle ever since.

ANALYSIS

Alcohol: 12,5 %

pH: 3,25

Total Acidity: 7,53 g/l

Volatile Acidity: 0,30 g/l

Residual Sugar: 1,1 g/l

TASTING NOTES

Elegant, intense and complex nose with dominance of the mineral and flinty notes. Hints of citrus fruits, flowers and thyme. Great freshness and elegance in the mouth. Great texture and structure, fantastic acidity with lingering after taste.

OTHER NOTES

Great ageing potential.

Store the bottles lying down in a cool place (15-17°C).

Drink at 11-12°C and pair with fine food.

C2O, Lda
PORTUGAL - tlm +351 939 687 404
c2o.lda@gmail.com - www.druidac2o.wordpress.com

