



DRUIDA *Encruzado Reserva 2021*

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 2021 VINTAGE

The climatic year is characterized by alternating very low and very high temperatures in winter and spring. The summer was generally cool although with some hot days. The cycle of the vines was generally longer and September was marked by above-average rainfall. The ripening period was long and these grapes were harvested in mid-September.

Winemaker: *Nuno Mira do Ó*

Tech sheet

REGION: D.O.C. DÃO

VINTAGE: 2021

VARIETY: Encruzado (100%)

Nº BOTTLES: 10 475 bottles 0,75L; 353 Magnum 1,5L

PRODUCER: VINHOS MIRA DO Ó (C2O, Lda.)

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

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

WINEMAKING: Fermented in French oak barrels (228 l and 44 l), Foudre (2000 l and 700l) and cement egg (20%) without added yeasts.

MATURATION: 10 months in the same vats where it fermented, over the lees. Bottled in July 2022, and maturing in the bottle ever since.

ANALYSIS

Alcohol: 12%

pH: 3,26

Total Acidity : 6,8g/l

Volatile Acidity: 0,28g/l

Residual Sugar: 1,2 g/l

TASTING NOTES

Elegant nose and complex of granitic mineral dominance. Notes of apple, citrus, thyme, flint and spices. Mouth with great freshness and elegance with volume, structure and long 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.

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