



## DRUIDA *Encruzado Reserva 2020*

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 2020 VINTAGE

The climatic year is characterized as dry and warm in general. The high thermal amplitudes of the region allowed a slow ripening that preserved a lot of freshness and acidity in these grapes that were manually harvested and selected in early September.

Winemaker: *Nuno Mira do Ó*

### *Tech sheet*

REGION: D.O.C. DÃO

VINTAGE: 2020

VARIETY: Encruzado (100%)

Nº BOTTLES: 8000 0,75L; 320 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 (20% new, 80% used), using only natural wild yeasts.

MATURATION: 10 months in the barrels, over the lees. Bottled in July 2021, and maturing in the bottle ever since.

### ANALYSIS

Alcohol: 13%

pH: 3,20

Total Acidity : 6,8g/l

Volatile Acidity: 0,36g/l

Residual Sugar: 1,1 g/l

### TASTING NOTES

Elegant, intense and complex nose with fruits like pear and apricot and mineral 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.

Vinhos Mira do Ó - C2O, Lda. - PORTUGAL  
support@miradoovinhos.com - www.miradoovinhos.com

