



Grande Druída 2019

This wine comes from a unique parcel of the Encruzado variety, located at 500 meters altitude on the right bank of the Dão river. The soils of granite origin but with quite a lot of clay that gives a special character to these grapes. This white wine is aged for two years before release, and will only be made in the best vintages.

The 2019 vintage

It was a year with a warm winter but with a cool end of spring and summer, which allowed slow ripening and excellent levels of natural acidity and aromatic elegance. These grapes were hand-picked in mid-September and the result is a unique terroir-driven wine full of character, freshness and minerality.

Winemaker: *Nuno Mira do Ó*

Tech sheet

REGION: D.O.C. DÃO

VINTAGE: 2019

VARIETY: Encruzado (100%)

Nº BOTTLES: 1950 0,75L; 135 Magnum de 1,5L

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

CLIMATE : Outono e Inverno frios, ventosos e húmidos. Primavera amena e verão seco e quente.

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 aging in the bottle ever since.

ANALYSIS

Alcohol: 12,5%

pH: 3,22

Total Acidity: 7,8 g/l

Volatile Acidity: 0,37g/l

Residual Sugar: 2,2 g/l

TASTING NOTES

Elegant, intense and complex nose with dominance of the mineral and flinty notes. Hints of citrus and white fruits, spices and pastry. Great freshness and elegance in the mouth, along with great texture and structure, fantastic acidity and 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.

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