

ENCOBERTA Red 2018

D.O.C. DÃO

Encoberta is the name of a small village of Penalva do Castelo (Castendo sub region), where in 2018 with our own grapes, Jaen (50%), Alfrocheiro (25%), Tinta Roriz (15%) and Touriga Nacional (10%), we made this wine. Vineyards with 28 years old at 500 m altitude with granite and clay soil composition are in conversion to organic certification since 2020.

Manual harvest was on September 21^{st} to 23^{rd} in a year marked by high temperatures in the beginning of August although proceeded after a rainy spring guaranteeing greater water availability in the soil and the production of grapes of the desired quality.

Encoberta 2018 Dão red wine was fermented with wild yeasts only in 4 years old 5000 L French oak vats with 35% whole bunch followed by 30 days cuvaison. It has aged for 15 months in seasoned french oak vat and foudre. Naturally stabilized.

Tasting Notes

It is a very characteristic red wine from Dão, Penalva do Castelo, a bit fruitier, denser and more textured than Serra da Estrela red wines. Black fruits and spicy notes also in the palate, dry, some earthy character, and with a long finish.

Other Notes

Vineyards yield 6 ton/ha
Bottling June 2020
Production Bottles 9820 (0,75 L) | 204 (1,5 L)
Service temperature 16°C

Technical data Alcohol 13,5 % vol. | Total acidity: 5,32 g/L | Volatile acidity: 0,65 g/L |

pH: 3,83 | Residual sugars: 0,6 g/L

Winemaker Luís Seabra



A distinct soil composition with granite, quartz and clay, from our other vineyards at Vila Nova de Tazem with granite, make this wine a bit fruiter, denser and more textured without losing freshness and minerality. Reflects its genuine terroir and sense of place.



Intense ruby. Here we have a different expression, we are in the sub-region of Castendo, and the fruit is a little darker, even if sober, and in development. The texture on the palate is also denser, richer, but without losing the thread of freshness and minerality. A wine that will evolve for many years, although it is very pleasant at this stage. (GC)

17,5 /20