

EVIDÊNCIA RESERVA



2019

DOC DÃO WHITE WINE

GRAPE VARIETIES

100% Encruzado.

WINEMAKING & AGEING

Fermented in stainless steel vats and aged in French oak barrels.

WINEMAKER

Carlos Eduardo.

TASTING NOTES

Green apple and citrus aromas, typical of this variety, with toasted and spicy scents.

Full bodied, creamy, with vibrant and crispy acidity that grants persistence and longevity.

THE REGION

Surrounded by several mountain ranges, including the Serra da Estrela, the highest in the country, the Dão has mostly granite soils, with some areas of shale. The temperate climate, of the Mediterranean-continental type, protected from maritime influence by mountain ranges, is marked by altitude (75% of the area is between 400 and 700 meters), which immediately induces an excellent acid freshness in its wines. The two main rivers in the region are Dão and Mondego which, together with the relief of their valleys, originate a great diversity of microclimates. The identity varieties of Dão are Encruzado white and Touriga Nacional ink. In addition to these, the white varieties Malvasia Fina, Bical and Cerceal-Branco and the reds Jaen, Afrocheiro, Tinta Roriz or Tinto Cão are also used. The white wines of this region are characterized by the balance of acidity and unusual longevity. and reds for softness, purity of fruit and elegance.

ANALYTICAL DETAILS

Alcohol Content	13,0%
Total Acidity	5,5 (+/-1)
pH	3,3 (+/-0,5)

LOGISTICS INFORMATION

Bottle Weight (Kg)	1,63
EAN	5600390419519
ITF	15600390419516
Bottles/Case	6
Bottles/Pallet	510
Case Weight (Kg)	9,90
Case CBM3	15,6
Cases/Layer	17
Layers	5
Cases/Pallet	85

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