

EVIDÊNCIA



2022

DOC DÃO WHITE WINE

GRAPE VARIETIES

40% Encruzado, 40% Malvasia Fina and
20% Bical.

WINEMAKING & AGEING

Fermented in stainless steel vats.

WINEMAKER

Carlos Eduardo.

TASTING NOTES

Aromas with notes of apricot, orange and a slightly floral. Fresh and elegant with good acidity and a long and crispy finish.

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

LOGISTICS INFORMATION

Bottle Weight (Kg)	1,35
EAN	5600390417850
ITF	15600390417857
Bottles/Case	6
Bottles/Pallet	630
Case Weight (Kg)	8,1
Case CBM3	12,2
Cases/Layer	21
Layers	4
Cases/Pallet	84

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