



## Quinta das Marias

Oliveira do Conde



### Dão DOC Quinta das Marias White “Barricas” 2016

**Grape Varieties:** Encruzado 75%, Sémillon, Gouveio & Barcelo 25%.

**Date of harvest:** 18.9.2016

**Wine making :** The grapes are handpicked and immediately brought to the winery where they undergo hand selection, destemming and crushing. The must is cooled down to 12°C with the help of dried ice (CO<sub>2</sub>). Skin contact during 24 hours. The Barrel fermentation took place in French oak barrels (2 new and 3 used). Bâtonnage during 14 months..

**Production :** 1'340 Bottles of 75 cl

**Bottling :** March of 2018

**Alcohol:** 13 % Vol. Total Acidity 5,78 gr/L. Residual Sugar 0,6 gr/L..

**Responsible for this wine:**

**Owner and Winemaker:** Peter Viktor Eckert

**Assistant manager** Victor Lopes

**Vineyard Manager:** José Faria

**Consulting Enologist:** Eng<sup>o</sup>. António Narciso