



Quinta das Marias

Oliveira do Conde



Dão DOC Quinta das Marias White „Vin Naturel“ 2017

The aim of our project „Vin Naturel“: A wine free of ideology produced with minimal human intervention. Conditions: Stable for at least five years and of a visual appearance appealing for all consumers.

Grape varieties: Gouveio, Barcelo & Sémillon

Date of harvest: 8.9.2017

The grapes are handpicked and immediately brought to the winery where they undergo sorting, destemming and pressing. Decanting from the gross lee, spontaneous fermentation at 16°C. This wine did not undergo any further treatment before filtering and bottling.

Production: : 1'170 Bottles of 75 cl

Bottling : March of 2018.

Alcohol: 13 % Vol. **Total Acidity:** 5,55 gr/L
Saccharose/Glucose/Fructose 2 g/L

Responsible for this wine:

Owner & Weinmaker:

Peter Viktor Eckert

Assistant Manager: Victor Lopes

Vineyard Manager: José Faria

Consulting Enologist: Eng^o. António Narciso