



Quinta das Marias Oliveira do Conde

Out of the Bottle „Barcelo“*

Dão DOC Branco 2020

Grape variety: 100 % Barcelo

Date of harvest: 5th of September 2020

Wine Making: The grapes are handpicked into small 20 kg plastic cases and immediately brought to the winery for further hand selection. After destemming and a period of cold mazeration The grapes are carefully pressed with their stems. Spontaneous fermentation for 5 weeks in used 225 L oak barriques. The wine stays then on the fine lees for a further 21 months in a stainless steel tank. Before bottling, the wine is simply decanted without fining or filtering.

Production: 660 bottles @75 cl

Bottling: July 2022

Analyses: Alcohol: 14% vol, pH 3,2. Total Acidity: 5,78 g/L,
Saccharose/Glucose/Fructose: 3,3 g/L

Responsible for this wine:

Owner of Quinta das Marias: Peter und Elisabeth Eckert

Manager: Victor Lopes

Vineyard manager: José Faria

Enologue and Winemaker: Eng. Luis Lopes

