

BACALHÔA ENCRUZADO

WHITE 2023



DOC DÃO



Encruzado (100%)



Granitic



40% fermented and aged for 3 months in 1 year old oak barrels



75cl



6x Case
Case Weight: 10,29 kg
Case (L/W/H): 0,285 x 0,193 x 0,310 m
Case Volume: 00x00



Francisco Antunes

HISTORY

Quinta da Garrida was acquired by Aliança Vinhos de Portugal in 1998. Situated at the foothill of Serra da Estrela, in Vila Nova de Tazém, in the heart of the Dão region, this farm is distinguished by the diversity of wines it can offer. With the Red (Touriga Nacional, Tinta Roriz and Jaen) and White (Encruzado) varieties spread over several plots, the wines are vinified separately, preserving the authenticity and unique character of each vineyard. The granitic soil creates very mineral wines, full of freshness and enormous gastronomic characteristics.

PROFILE

The year 2023 was marked by a general delay in the successive development cycles of the vine, shaping an atypical climatic profile. The beginning and middle of the vegetative cycle were characterized by regular rainfall, which, in the final stage, gave way to long periods of drought accompanied by temperatures far above the normal range for the Dão region. Additionally, a slight precipitation occurred near the harvest season.

Despite these climatic challenges, the grapes harvested at the end of September displayed exceptional quality, paving the way for an outstanding year for white wines.

During vinification, a 12-hour skin maceration was carried out, followed by alcoholic fermentation at 16°C, using only the purest free-run juice. Bacalhôa Encruzado Branco 2023 is made entirely from Encruzado, an emblematic and exclusive grape variety of the Dão region. About 40% of the wine was fermented in one-year-old French oak barrels, with batonnage (stirring of fine lees to enhance the wine's structure) for three months, adding complexity and elegance.

In June 2024, 10,600 bottles of this production were bottled.

TASTING NOTES

Pale greenish yellow in color. Very intense aroma, delicate, with nuances of fruit and very soft toasted notes. Balanced and with a long and intense finish. Perceptible mineral notes in the aroma and flavour that give it complexity and longevity. Good acidity, refined and elegant. Enormous aging capacity.

ANALYSIS

ALCOHOL (%VOL.): 12,5

TOTAL ACIDITY (g/l AT): 5,3

PH: 3,27

SO₂: 110

RESIDUAL SUGAR: 0,6

FOOD PAIRING

The wines made with Encruzado combine very well with light meats, fat fish and seafood salads.

Revised in 05/02/2025



BACALHÔA

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