



# RIBEIRO SANTO PINHA

DOC DÃO white 2015

## REGION

The D.O.C. Dão region is one of the oldest Wine Regions of Portugal, which history goes back to 1908. Located in central Portugal in a mountainous region ranging from 400 to 700 m above sea level, this region has its reference point at the mountain “Serra da Estrela”, the highest in mainland Portugal. Its name comes from the river that crosses the Region, the Dão river. The characteristics of the wines are strongly influenced by the granitic terrain and the fact that the vines are inserted in forests with pines, eucalyptus and oak trees.

## VINEYARDS

The vineyard is planted following the traditional plantation methods, in poor ground granite soils, with large rocky outcrops, where you can have a magnificent perspective of the highness of the Mountain Serra da Estrela. The entire vineyard is planted following an integrated Production System, which demonstrates a great concern with the environmental issues.

## VINIFICATION

The grapes were fully stripped and immediately pressed in the pneumatic press. The clear must decanted and was cooled to low temperature for 24 hours. The fermentation took place in stainless steel vats with temperature control of about 16 degrees for about 3 weeks. The wine remained only in stainless steel vats to preserve all the aromas of fresh fruit.

## WINEMAKER'S NOTES

Limpid, transparent color, tropical and citrus fruit aromas, such as tangerine. On the palate has vivid acidity, well balanced with dry and long finish.

<b>Alcoholic Degree</b>	12,5 % vol.
<b>Total Acidity</b>	6,82 g/L
<b>pH</b>	3,28
<b>Total Sugars</b>	2,2 g/L
<b>Grape Varieties</b>	Malvasia-Fina, Encruzado e Bical
<b>Aging</b>	Stainless Steel Vats
<b>Winemaking</b>	Carlos Lucas

