



DÃO

J. CABRAL ALMEIDA

NORTH, PORTUGAL

Musgo

RESERVA WHITE

VARIETAL

Field blend of Malvasia fina, Encruzado, Bical and other native varieties

REGION

DOC Dão

HARVEST

Hand-harvested

WINEMAKER

João Cabral Almeida

WINEMAKING Careful hand-sorting of the grapes.

Destemming and pneumatic pressing. Fermentation in stainless steel tanks (80%) and french oak barrels (20%) with native yeast at 68°F.

CHEMICAL ANALYSIS

ALCOHOL 12%

TOTAL ACIDITY 6.4g/L

pH 3.38

AGEING 6 months sur lie in stainless steel tanks and used french oak barrels.

TASTING NOTES Perfumed aromas, delicately pure citrus with a subtle flowery fragrance and a toasty note. The palate is elegant, mineral and fresh with a well-integrated natural acidity and a long mouthfeel.

