



A Descoberta Colheita branco 2024

Casa da Passarella is one of the historic estates of the Dao appellation. The estate was founded in 1892 a few years before the formation of the appellation. Its wines express the complexity and freshness of the region on granite terroirs at an altitude of 500m. Descoberta gives a beautiful expression of the excellent terroir at the foot of the Serra da Estrela. The vineyards at the foot of the mountain, in the southeast of the Dão, have been known since time immemorial as the best in the region. The combination of local grape varieties on granite soil and the cool climate offers wines of excellent freshness and medium body, with a fascinating mineral touch. The blend for this vintage consists mainly of Verdelho, along with Malvasia Fina and Encruzado. The nose offers notes of lemon and zest with a touch of stone fruit and a hint of spice. The palate is fat and voluminous while finishing on a beautiful freshness. Intense length on the finish. In 2010, during work carried out at Casa da Passarella, a briefcase, hidden in a wall, was found containing the estate's cadastres dating from 1942.

Producer	Casa Da Passarella
Region	Dão
Volume	75.0 cl.
Grape Variety	Encruzado, Malvasia fina, Verdelho
Drinking window	2025-2028
Alc.	13.0%
Vinificatie	The grape varieties are partially vinified together, light skin maceration, with very gentle pressing and natural decanting, and fermentation takes place in temperature-controlled stainless steel vats.
Rijping	The wine is then aged on lees for 6 months. Following this stage, the whole bottling stabilisation process becomes naturally minimalist.



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