



Ideal Branco 2022

The perfect alternative for the burgundy lover. White Dão always has a mouth-filling character supported by excellent freshness and Carlos Raposo knows how to optimally bring those qualities. Ideal White has a very fresh, delicate and mineral character. The aroma is austere with notes of stone, with time, in the glass, shows complexity with slight smoked, citrus and floral notes, reminding of orange blossom. The french barrel character is in perfect harmony with the fresh and mineral aroma. In the mouth it's slightly creamy, with a fantastic natural acidity very balanced, firm and persistent. Very rich, but at the same time fresh and light, it shows a perfect fruit / acid balance. Notes of white flowers and some dried fruits provide a mineral, salty, very long and enveloping finish.

Producer	Carlos Raposo
Region	Dão
Volume	75.0 cl.
Grape Variety	Encruzado, Bical & Malvasia fina
Drinking window	2025-2032
Alc.	12.5%
Vinificatie	The juice was pressed slowly and gently in order to extract and preserve the primary aromas of the grapes. For approximately 24 hours, the must was decanted in stainless steel vats. Then followed the alcoholic fermentation, in a temperature-controlled environment, without any addition of chemicals. The must fermented with native yeasts.
Rijping	The must fermented with native yeasts. The wine then aged for 11 months in French oak barrels. 1845 0,75L bottles were bottled
19.30 €	