



## O Oenologo Encruzado 2022

Casa da Passarela 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. On the nose there are aromas of white fruit, yellow fruit and lemon. The mouth is elegant, light, fruity. It is a voluminous wine on the palate, with vibrant acidity, the finish is long and persistent.

|                 |                                                                                                                                                                                                                                  |
|-----------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Producer        | Casa Da Passarela                                                                                                                                                                                                                |
| Region          | Dão                                                                                                                                                                                                                              |
| Volume          | 75.0 cl.                                                                                                                                                                                                                         |
| Grape Variety   | 100% Encruzado                                                                                                                                                                                                                   |
| Drinking window | 2025-2032                                                                                                                                                                                                                        |
| Alc.            | 13.0%                                                                                                                                                                                                                            |
| Vinificatie     | Pre-fermentative maceration, fermentation in used barrels and battonage.                                                                                                                                                         |
| Rijping         | The spontaneous fermentation process of this wine took place in concrete vats with total contact with the skin ("tantimenta" process). 50% of the wine remains for one year in old barrels. Bottled without fining or filtering. |

28.31 €