

Pica- Pica white wine 2021



Grape Variety 50% Encruzado 50% Malvasia Fina



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## Viticulture

The Encruzado is a typical grape variety from the Dão region: balanced, aromatic and adding longevity to the wine. Malvasia adds aromatic and fluid exuberance. The vines are growing on slopes at an altitude between 350-400 meters. The vine is grown within a program of integrated protection: the use of herbicides is forbidden. Infestation control is carried out through soil movement. Grape-picking is done by hand, caste by caste, when the ideal point of ripeness is reached, normally between the second fornight of September and the first fortnight of October. The harvest is collected in small 10kg boxes.



## Systematisation

Vertical cane with 2 fixed wires and 2 moveable wires, a density of 6060 plants pruned in double guyot. **Exposure:** North/South **Soil:** Sandy with a granitic base **Grape Variety:** 50% Encruzado, 50% malvasia Fina **Age:** 6 years **Yield:** 50 hl hectare



**Winemaking** Produced and fermented in inox at 13°C.

## Physical-chemical characteristics Alcohol: 12,7%

Total acidity: 6,09 g/dm3 Volatil acidity: 0,19 g/dm3 pH: 3,40



## Tasting notes

Elegant in the vegetal notes of river, with discreet exotic fruit, papaya. Elegant mouth of balanced acidity.

