

Brand		Mitologia
Type		White . Reserve
Country.Region		Portugal / DOP DÃO
Year		2023

Grape Variety	Encruzado
Soil Vineyards	Granitic

#### Winemaking

Hand harvested, the grapes are destemmed and crushed on arrival at the winery and then pressed. The must is cooled down to 8°C and static decanted for 2 days. After separating the lees, fermentation begins and takes place for around 2 weeks at 14-16°C. The end of fermentation takes place in new barrels where it is then aged for 6 months. After filling, it ages for 4 months in the bottle.


Alcohol	13,5% vol
Total Acidity	6,20g/L
ph	3,35

#### Wine Tasting Notes

Light straw color. Aroma of tropical fruits and spices.  
Complex and full-bodied on the palate.

#### Food Pairing

Ideal with fatty fish, cod dishes and even some red meats.

Wine Capacity	750ml
Nº of Bottles	3.333 grf
Stopper	Cork
	Vegan Wine

