



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