

2024 QUINTA DOS ROQUES ENCRUZADO WHITE WINE

Appellation d'Origine Contrôlée DÃO



Vintage and harvest: A very rainy winter allowed water to accumulate in the soil, which would prove essential throughout the growing season.

Temperatures in January and February, higher than the previous year, caused budbreak to occur about two weeks earlier than in 2023.

In April, with temperatures dropping significantly, there were a few nights of frost that affected the growth of new shoots.

Some rain during flowering caused some disruption and, above all, high pressure from diseases such as mildew and powdery mildew.

These conditions resulted in a decrease in the expected yield, although fruit set was good for most varieties.

The summer, much milder than the previous one, led to a great balance of sugars and acids in the grapes, and, with a longer ripening period, very good phenolic ripening. Harvest began on September 4th and lasted until October 8th, with a few breaks in between to allow us to harvest the grapes of the different varieties at the optimal time.

Despite rain on September 25th and 26th, the grapes arrived at the winery in excellent health and ripeness, which greatly facilitated our work, producing very balanced and aromatic wines.

With yield drops of around 25% across almost all varieties, we can be pleased with the excellent quality of the wines.

The whites have a very interesting freshness and intense aromas; the rosés, with a brighter color than usual, in line with current trends, are very fresh and gastronomic; and the reds, in true Dão style, have well-defined and elegant tannins with a fresh and invigorating acidity.

Grape varieties: Encruzado (100%)

Winemaking technology: crushing of the grapes with partial destemming, followed by a soft pressing in automatic press.

The must was clarified by the action of gravity and decantation; fermentation with selected yeasts occurred part (50%) in 500 L-French oak barrels during 7 months with “batonnage” 2 times a week and the other 50% in stainless steel vats at a controlled temperature of 16-18° C.

Bottling: the preparation of the wine for bottling consisted of a slight “collage”, a tartaric stabilisation by the action of the cold and a light filtration. Bottled in August 2025.

Analysis:

Alcohol by volume (alc. / vol.):	14.1%
Total Acidity (g / l C ₄ H ₆ O ₆):	4.92
Volatile Acidity (g / l C ₂ H ₄ O ₂):	0.55
Dry Extract (g / l):	19.7

Organoleptic tasting: light straw perfectly clear; with an elegant bouquet of fruits and a slight touch of resin. On the palate the first impression is of freshness but immediately we recognise the great structure and complexity of the wine. The finish is very long and persistent.

Aptitudes: a wine to satisfy the fans of young wines, though it will gain immensely with a few years in bottle.

Service: it should be served at a temperature of 12-14°C, and accompanying seafood, strong fish dishes and spicy food.