



CONDE DE ANADIA
MANGUALDE

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White 2018



APPELLATION

DOC DÃO

GRAPE VARIETIES

100% *Touriga Nacional*

TASTING NOTES

This white wine made from a red grape variety (Touriga Nacional) presents itself a citrus yellow color with copper hints. Its aroma is lively and rich in citric and mineral notes. In the mouth it is intense, fresh and aromatic with a long and persistent after taste.

VINEYARD

The grapes were sourced exclusively from Palácio da Anadia vineyards, located at the count of Anadia chateau in Mangualde, 500m altitude, on a granit soil plateau, surrounded by the Dão natural reserve forest, with abundant pine, cedar and oak trees. In the property, the most planted varietal is Touriga Nacional, the star variety of the Dão Wine Region.

2018 VINTAGE REPORT

2018 was marked by a cold winter, a rainy spring followed by a hot summer season. The combination of these factors resulted in well balanced grapes with good acidity and ripe tannins.

WINEMAKING

The Touriga Nacional harvest started September 28th. The grapes were handpicked at optimum ripeness point and transported to the winery in 15kg crates. After destemming and soft pressing the musts endured a cold settling, after 48 hours having reached the required clarity were racked clean and fermented in stainless steel tanks at a controlled temperature of 14°C, for 4 weeks. The wine matured on its fine lees until March 2019, when it was bottled.

SERVING SUGGESTIONS

Perfect with fish dishes, seafood, salads and vegetables . Serve at 8°C.

ANALYSIS

Alcohol: 12,5%
Total Acidity: 6,51 g/l
pH 3,29
Sugars: 1,1g/l

Bottle	Case	Bottle weight	Case weight	Bottles per pallet	Cases per Pallet	Pallet weight	EAN	ITF
75CL	Cardboard case 6 x 75 CL	1,2 Kg	7,5 Kg	570	95	713 kg	5 600 716 111 028	15600716111025