



CONDE DE ANADIA
MANGUALDE

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White Reserve 2017

APPELLATION

DOC DÃO

GRAPE VARIETIES

Encruzado, Malvasia-fina, Cercial and Uva Cão

TASTING NOTES

This wine is straw colored. In the nose is complex and smooth, revealing some brioche and toasted dried notes. On the palate it is fresh, mineral and unctuous 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.

2017 VINTAGE REPORT

2017 was an extremely dry year as there is no memory in the Dão region. As a result of climatic conditions, all phases of the vegetative cycle were precocious. The extremely hot weather remained during the maturation period, anticipating the harvest to the first days of September. It was a very good year which resulted in balanced and elegant wines.

WINEMAKING

The grapes were handpicked at optimum ripeness point, and transported to the winery at dawn, in 20kg crates. After destemming and soft pressing, the juice undergoes maceration with skin contact. The wine fermented for two weeks, two thirds in temperature-controlled stainless-steel tanks, at 12 - 14°C, and one third in French oak barrels. After fermenting, the wine is matured in its fine lees for 12 months, with weekly battonage, to ensure the ideal freshness and complexity.

SERVING SUGGESTIONS

The perfect harmony for creamy cheeses, fat fishes and white meats.
Serve at 12°C

ANALYSIS

Alcohol: 13,5%
Total Acidity 6,1 g/l
pH 3,25
Sugar 0,7 g/l



Bottle	Case	Bottle weight	Case weight	Bottles per pallet	Cases per Pallet	Pallet weight	EAN	ITF
75CL	Cardboard case 3 x 75 CL	1,350 Kg	4,5 kg	360	120	480 kg	5600716111035	3 5600716111036