

João Tavares de Pina

Single or double grape wines matured in chestnut cask
(Limited production)

ATINADO TORRE DE TAVARES ENCRUZADO 2023

Winery name: Quinta da Boavista

Wine: Torre de Tavares

Type: White

Vintage: 2023

Region: Dão, Portugal

Grape varietal:

Encruzado 100%



VINEYARD

Area: 1 hectare where the grape is grown

Vine age: 7,5 years (age-at-harvest)

Soil composition: beyond the old granitic soils, this vineyard has also plots with even older origin due to marine sediments, from 500 million years ago, which originated shale clayey rocks soils.

Direction of sun exposure: South;

Altitude: 550m

Yield: 6 ton per hectare

VITICULTURE

Vine training: Guyot Poussard

Viticulture practices: No-till, grass cover cropping is practiced and although the vineyards are not certified organic, they are farmed under organic and sustainable practices, such as use of copper and sulphur; flowers and herbs such as chamomile act as fungus repellent and other flower's pollen protect our vines in wet springs.

Applications: Without use of herbicides, pesticides, or any other applications

Biodiversity and sustainability: The vineyard's floor is covered with autochthonous flowers such as chamomile (*Matricaria recutita*), clover, serradella and also some different types of grasses. At end of each row there are autochthonous lavenders (*Lavandula stoechas*) which act as natural defense for vines against fungi and any other disease. The vines are surrounded by oaks (*Quercus robur* and *Quercus pyrenaica*), pines (*Pinus pinaster*) and eucalyptus. We can find lots of different birds, bees, ladybirds and on the soil ants and lots of soil earthworms. The winery is covered in photovoltaic cells; making us a net exporter of electricity we could promote our wines as carbon neutral.

Harvest date: Normally at first week of September or latter, at second.

Harvest methods: Manual harvest to boxes of 15kg.

VINIFICATION

Sorting: vineyard sorting and manual triage in sorting table

De-stemming: bunches pass through the de-stemmer

Time on skins /maceration: 48 hours on skins

Type of fermentation vessel: 1250L & 1800L Chestnut cask

Yeasts: Wild Native Yeasts with spontaneous fermentation

Fermentation starting: Spontaneous

Length time of fermentation: 15 days, until it is completely dry

Temperature-control: No Temperature-controlled fermentation

Time on lees: Long lees contact stage of 8/9 months with primary lees

Stirring of lees: No

Malolactic fermentation: Yes (spontaneous)

Type and time of ageing vessel: chestnut cask during lees contact of 8/9 months

Fined / Filtration: no filtration

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TECHNICAL INFORMATION

pH 3,49 | TA 6,62 g/L | VA 0,73 g/L | Alc 12,09% |
Residual Sugar: 0,50 g/L | **Total SO2** 17 mg/L **Free SO2** Less than 15 mg/L
SO2: Added just before bottling

Chaptalization/acidification: Wine no chaptalized or acidified; we reach the wanted balance harvesting the different grapes varieties in the same day and so we blend grapes with different concentrations of sugar and natural acidity to reach an enjoyable balance

Enzymes use: No enzymes used during fermentation or ageing

Bottling date: April 2024 | Lot LJTP2/24

Release date: May 2024

Type of closure: Cork

Quantity produced: 3700 bottles



@jomobono - old label

NOTES ON VINTAGE

Torre de Tavares Encruzado 2008 (Dão) is a yellow gold unoaked, unfiltered Encruzado which completely put me in mind of a powerful (dry) Loire Chenin Blanc. Very well-structured and mineral with quince, poire tapée and hint of sweet tangerine.

Sarah Ahmed, 2014



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