



### ***Freire Lobo VIGNO Encruzado white***

We crafted to make a fresh and elegant wine, based on the acidity and aromatic expression of Encruzado, with very discreet wood notes. A complexity that is discovered in the glass, always with minerality and freshness, showing all the potential of the granite terroir of Dão and minerality of Encruzado grape.

#### ***Tasting Notes:***

Delights the eye with a brilliant lemon colour and offers aromas which initially shy but exceptionally delicate. Shows very elegant mineral aromas with fresh notes of lime balanced out by hints of smokiness. The pronounced acidity in conjunction with a pleasant roundness and good structure make for a wonderfully expressive palate. The aromatic profile is elegant and refreshing, leading to a long and distinctly finish.

***Soil:*** Granite base with sandy lines

***Vineyards:*** Fertilization is made with sheep manure, essentially with the help of Serra da Estrela Bordaleira sheep. The sheep helps to control vegetative growth, as well as the land to be fertilized naturally and thereby increasing soil fertility. The grapes are hand-picked.

***Grape Varieties:*** 100% Encruzado

***Vinification:*** The vinification is the traditional one. Ferments with indigenous yeast in stainless steel vats with controlled temperature for 3 weeks. Aging is in 400L french used barrels for 9 months, in contact with the fine lees.

#### ***Food Suggestions:***

Fish and shell fish, roasted fish and cod dishes. Goes very well with Japanese cuisine. Vegetarian and cheeses.