

GRAFT
WINE COMPANY

DRUIDA ENCRUZADO RESERVA / VINOS MIRA DO Ó
/ 2020 / DÃO AND LAFÕES / PORTUGAL

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PRODUCER

The wine that gave origin to this winery was the "Druida", back in 2012, and all the wines that followed are true to its original idea. The Druids were wise men of Celtic civilizations who sought to attain spiritual balance through nature's equilibrium. Our wines are just that, a pursuit for balance with the utmost respect for nature. This is a personal project driven by passion for wines rich in freshness, elegance and aging potential, where the grapes are the real stars and wine-making is of minimalist intervention.



VITICULTURE + VINIFICATION

Cold autumn and winter with high humidity and fairly windy conditions. Spring was mild and the summer was hot and dry, with cool nights typical of the region. Soils in this area are mainly granitic, with a fair amount of clay and the surprising presence of pebble stones at the surface. Grapes are hand picked and then undergo a soft pressing and natural decanting (cold settling). Fermented in French oak barrels of 228l and 400l (20% new, 80 % used), using only natural wild yeasts. No malolactic is used. Aged for 10 months in the barrels, over the lees. Bottled in July 2018, and maturing in the bottle ever since.

TASTING NOTE

One of Portugal's iconic white wines from one of its greatest modern winemakers. Elegant, intense and complex nose in which mineral and flinty notes dominate over hints of citrus fruits, flowers and thyme. Great freshness and elegance is balanced by great texture and structure, fantastic acidity and a lingering finish.

FACTS + STATS

WINEMAKER	G20, LDA
VARIETIES	100% ENCRUZADO
APPELLATION	DÃO AND LAFÕES
CLOSURE	NATURAL CORK
ALCOHOL	13%
SUGAR	1.2 G/L
TOTAL ACIDITY	6.76 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	80 MG/L
CASE SIZE	6

