

GRAFT
WINE COMPANY

GRANDE DRUIDA / VINOS MIRA DO Ó / 2019 / 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

From a 40-year-old vineyard, planted on granite and clay soils. Continental and mediterranean climate with hot days and cold nights, typical of the region. Soft pressing, natural decanting, natural fermentation in 228l and 400l barrels (20% new). Ageing for 10 months in barrels and at least one year in the bottle, before release. No. 100% oak fermented, but with very light and elegant influence.

TASTING NOTE

Exquisite in aroma, with notes of silex and fresh citrus fruit, all with great purity and presence. In the mouth it reveals immense character, with creaminess cut by vibrant acidity, notes of grapefruit peel, mild spices, suggestion of smoke. Tense, long, distinguished, it is a highly sophisticated white, made to grow over many years.

FACTS + STATS

WINEMAKER	C20, LDA
VARIETIES	100% ENCRUZADO
APPELLATION	DÃO AND LAFÕES
CLOSURE	NATURAL CORK
ALCOHOL	12.5%
SUGAR	1.4 G/L
TOTAL ACIDITY	6.7 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	80 MG/L
CASE SIZE	6

