

GRAFT
WINE COMPANY

DRUIDA ENCRUZADO RESERVA / VINOS MIRA DO Ó / 2017 / 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 origin 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, where the grapes are the real stars and wine-making is of minimal intervention. Dão is the main region and base of the Mira do Ó wines, the home of the "Druida" and "Vidente".



VITICULTURE + VINIFICATION

Cold Autumn and Winter with high humidity and fairly windy. Spring time weather was mild and the Summer was hot and dry, with cool nights. 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 handpicked and then undergo a soft pressing and natural decanting (cold settling). Fermented in French oak barrels of 228 l and 400 l (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

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	ENCRUZADO
APPELLATION	DÃO AND LAFÕES
FORMAT	0.750L
CLOSURE	NATURAL CORK
ALCOHOL	13%
SUGAR	1,2 G/L
TOTAL ACIDITY	6,76 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	80 MG/L
CASE SIZE	6

