

MARIPOSA

The wines Mariposa are made in a natural way, preserving the most of the natural aromas, flavours and natural acidity of the grapes of the Dao region. They are light and fresh, to drink young, but still with a good aging potential, which is a characteristic of the wines of the region. They are modern, but carry the character of Dao region.

2021 HARVEST. It was a cool and rainy year, good because the vines suffer less stress and manage to maintain a good vegetation cover. At the time of the harvest, the wide daily temperature ranges provided excellent maturation, with a great balance of acids and a very homogeneous maturation. The absence of rain in the pre-harvest period allowed a harvest of healthy grapes.

VINIFICATION. The grapes were harvested manualy to 20Kg boxes. The blend composition depends on the yelds of each variety in the vineyard. The grapes were coolled before the crushing and imediatly pressed. The resulting juice decanted in stainless steel vats, and then fermented in other stainless steel vat under temperature control, only with the indigenous yeast.



Type. white wine Region. Dão

Denomination. DOC

Vintage. 2021

Grape Varietals. malvasia-fina, cerceal-branco, encruzado

Climate. temperate with Atlantic and Mediterranean influence Soil. mostly granitic with coarse sandand large rocky outcrops

Altitude. 400m

Viticulture. sustainable agriculture

Alcoholic degree. 13,1% by Vol. Total acidity. 5,5 g/l Total sugar. 0,8 g/l pH. 3,45

Aging, stainless stell vats only

Tasting Notes. Citrus-colored wine, with highlight on the floral notes and also some citrus notes. The palate has a nice acidity combined with minerality and a long finish.

Bottle. 750 ml Bottle weight. 1,2 kg

Packaging. 6 bottles / cardboard box

Box size. 17,5 x 26 x 30 cm

Box weight. 7,5 kg

Palletization. 95 boxes / pallet = (19 boxes x 5 layers)
Pallet dimensions. 80 x 120 x 165 cm (EURO pallet)

Pallet weight. 740 kg

Bottle EAN bar code. 5600794323016 Box ITF14 bar code. 1560079432013