



QUINTA DA
MARIPOSA

SOMBRIO

The wine Sombrio is made avoiding the contact with the light. The major part of the white wines is made by avoiding the contact with oxygen oxidation, but oxidation also happens due to light exposure. Since the harvest, going through vinification, transferring the wine to barrels and ending with the bottling, all these processes are made in the «dark», with the minimum light possible. The bottle is also dark, so the wine is only exposed to direct light when we put it in the glass... unless we do it in the dark!

2019 HARVEST. The winter was dry and the spring was cool and wet, providing a year without unexpected events, favorable to the vine's cycle. The mild temperatures, good temperature ranges and absence of rain in the season preceding the harvest allowed for very homogeneous maturation, resulting in a harvest of moderate quantity but excellent quality, in perfect conditions to produce Premium wines.

VINIFICATION. The grapes were harvested at night to 20Kg boxes, and they entered the cellar at 12°C. The grapes were pressed together, with an immediate juice extraction, not allowing too much contact with the skins. The juice decanted in small stainless steel vats, under low temperatures, and then the clean part was transferred to 500L barrels (second year) where the fermentation took place. The wine stayed in the barrels for 14 months, during which some batonage was made, to promote the contact of the wine with the fine lees.



Type. white wine
Region. Dão
Denomination. DOC
Vintage. 2019
Grape Varietals. bical, cerceal-branco, encruzado

Climate. temperate with Atlantic and Mediterranean influence
Soil. mostly granitic with coarse sand and large rocky outcrops
Altitude. 400m
Viticulture. sustainable agriculture

Alcoholic degree. 13,7% by Vol.
Total acidity. 6,0 g/l
Total sugar. 0,9 g/l
pH. 3,40

Aging. 18 months in used 500L french oak barrels
Tasting Notes. yellow straw color, delicate aroma with citrus notes of mandarin and lemon and a light smoky scent. The palate is dense, creamy, very mineral and with a long finish.

Bottle. 750 ml
Bottle weight. 1,6 kg
Packaging. 3 bottles / wooden box
Box size. 32,5 x 29,2 x 10,5 cm
Box weight. 5,2 kg
Palletization. 140 boxes / pallet = (28 boxes x 5 layers)
Pallet dimensions. 80 x 120 x 177 cm (EURO pallet)
Pallet weight. 753 kg

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