

ROMI

selects

CASA DE MOURAZ DÃO BRANCO

The Mouraz is a field blend of nine indigenous Dão varietals from the first biodynamic vineyard in Portugal. Planted at a high elevation which helps prevent mold and mildew as well as preserve the acidity of the wine, this is a fairly full-bodied yet well balanced red. Grapes are destemmed and fermented with indigenous yeast, then aged in stainless steel tanks with 20% in old french barrels. Blackberry and dark cherry flavors give way to herbal, anise notes and are followed by long, dry finish. Delicious with duck confit or soft cheeses.

VINTAGE: 2018

APPELLATION: Dão, Portugal

GRAPES: Malvasia, Encruzado, Malvasia Fina, Bical, Cerceal Branco, Rabo de Ovelha, Fernão Pires, Sercial, Roupeiro

YEASTS: Indigenous

MACERATION: Destemmed direct press

FERMENTATION: Spontaneous, 2 months

AGED: 9 months, 3 months on lees with battonnage

VEGAN: Yes

ADDED SO2: None

FARMING: Biodynamic

ALCOHOL CONTENT: 13%

SOIL: Granite

VINE AGE: 50 years

VOLUME: 750mL

