

JOAO TAVARES DE PIÑA

RUFIA BRANCO

Dão , Portugal



Millésime	2016
Appellation	Dão DOC
Sols	Slate Granite Clay
Altitude Des Vignes	550 meters above sea level
Orientation	South
Cépages	30% Encruzado 20% Erceal Branco. 20% Malvasia. 15% Bical. 15% Arinto
Viticulture	Organic non-certified
Palissage	Double cordon and double guyot]
Pi/Hect	4 500 pi/ha
HI/Hect	50 hl/ha
Vendanges	Hand harvested
Vinification	Manual sorting on table. Fermentation in steel tanks of 3.250L. Spontaneous fermentation of 10 to 12 days.
Levures	Indigenous
Élevage	8 months in stainless steel tank on the skins. Racking after 4 months
Volume D'alcool	12.5% alc./vol.
Sulfites	47 mg/L
Sucre Résiduel	< 0.3 g/L
Acidité Totale	7.69 g/L
Color	Amberish yellow
Degustation	Slightly tannic, with a slight note of celery salt on the nose. High acidity, refreshing, lots of apples and Asian pear nose too.
Temperature Of Service	10-12°C