

# TITULAR WHITE 2018

Dão D.O.P. 2018 | WHITE WINE



**Grape variety** / Encruzado, Malvasia Fina and Bical

**Oenologists** / Carlos Magalhães, Manuel Vieira and Carla Rodrigues

---

## Vinification

Manual harvest in boxes of 15kg.  
Grapes destemmed directly pressed in a pneumatic press and cold static decanting. Total alcoholic fermentation in stainless steel vats at controlled temperature.

---

## Tasting notes

Wine with good acidity, with fresh and fruity aromas. In the mouth it is well chilled with some structure and volume.

---

## Chemical Analysis

Alcohol: 13%

Total Acidity g/L: 5,81

Residual Sugar g/L: <2

pH: 3,40

---

## Logística

Box: 6 bottles of 75cl

Measurements cm: 30x25x16,5 cm

Gross Weight: 7,696 kg

Pallet: 92 boxes with Europallet

4 levels with 11 boxes & 4 levels with 12 boxes

---

## More information

Stabilized naturally, is likely to create some deposite.  
Should be served at a temperature between 8 - 10°C, with fish and light meats dishes.