

VILLA OLIVEIRA

BRANCO DÃO D.O.C.
ENCRUZADO

PRODUZIDO E NUMERADO NA CASA DA PASSARELLA

COUNTRY	Portugal
REGION	D.O.C. Dão
SUBREGION	Serra da Estrela
HARVEST YEAR	2020
CLIMATE	Mountain climate
SOIL	Poor
TYPE	Granitic
VINE VARIETIES	Encruzado
WINEMAKING	Initial skin fermentation; final in barrels
AGEING	9 months in 600 litre oak barrels
ALCOHOLIC STRENGTH	13%
TOTAL ACIDITY	6,79 g/L
PH	3,13
SUGAR	1,0 g/L
COLOUR	Citric
FLAVOUR	White fruits lychees
TASTE	Full-bodied, fresh and elegant
AFTERTASTE	Long
CONSUMPTION	Already (with great ageing potencial)
GASTRONOMY	More structured fish dishes and cheeses
BOTTLE	0,75 Lt
BOX	6 bottles
WINEMAKER	Paulo Nunes



CASA · DA · PASSARELLA

History written in wine

VOLUME I

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There are chosen places. Places where singularity breaks all rules. Places where some sort of realm of exception manifests, which some accuse of chance and fate. Everything, in these places as favorable as Earth, converges for abundance and diversity of life. Perfect matter and distances, the climate and the efficacy of the soil, sun and rain in decisive days. But, beyond all cosmic and physical balance, life insinuates itself especially in the history of its protagonists, spanning as a vast web of almost imperceptible events, like every particle of time.

Those are precisely the stories that pursue us and that we wish to disclose here. Stories that, for over a hundred years, blood narrates from within bodies illuminated by endless passion and that can later be read in lips dyed by the metaphor of wine.

These are the favorable conditions for one day life having bloomed in Villa Oliveira too.

2020

Villa Oliveira is the first brand created by Casa da Passarella and was originally born more than 100 years ago. In order to pay a faithful homage to our history, we decided to produce these extremely limited editions.

It comes from handpicked grapes, 100% Encruzado. The beginning of fermentation occurs with grape skin contact, in cement tanks with indigenous yeasts. The pressing is made in the middle of the fermentation process with the transfer of the must to East oak casks (1/3 new casks, 2/3 used casks), where the fermentation process ends and the nine-month ageing process occurs (with three months *battonage*).

In a rigorously limited edition of 2000 bottles, coming from Encruzado variety grapes of a 40-year-old vine, we decided to revisit the traditional way of winemaking Casa da Passarella's white wines, which led us to the breakthrough that white wines used to be fermented with grape skin contact – just like the red ones.

A thorough historical research has strengthened our belief on this method, whose result is there to be seen.



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