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CASA DE DAREI

Darei Vinho Branco Reserva

REGION/ ORIGIN	Dão D.O.C.	WINEMAKER	Pedro Pereira
VINTAGE	2022	WINERY ESTABLISHED	1997
VARIETALS	50% Encruzado 30% Malvasia Fina 10% Bical, 10% Cerceal	VINEYARD(S)	Certified organic estate
ALCOHOL	12.64%	AGE OF VINEYARD(S)	15-20 years old
FERMENTATION	Cement vats Selected neutral yeasts	SOIL TYPE	Granite and sand
AGING	9 months	ELEVATION	400m
AGING VESSEL	5000L cement vats	FARMING METHODS	Organic
FILTER/FINING	Light	HARVEST	September
TOTAL SULFUR RS	64 mg/L .3 g/L	PRODUCTION	10,000 bottles

'Wines that do not follow fashions…but purely express the Dão terroir that our family wants to keep authentic and true'

Casa de Darei is a third generation estate of the Ruivo family, and is a gorgeous 150-hectare property nestled in the Dão Valley in the central portion of Portugal, in the municipality of Mangualde. The vast majority of the area is a dedicated natural reserve, with beautiful forests that line the Dão River, verdant farmland for cattle, apple orchards, and 6.8 hectares of organic certified grape vines. Darei is the name of the 40- inhabitant town that the winery sits in, where the total production for the estate is 45,000 bottles annually, focused on the local and indigenous white and red varieties. A sincere focus on traditionally made wines using old cement lagares and beautiful old presses makes the wines clean, focused, and speak to the terroir of the area. Guanito (bat guano) is all the fertilizer they need on their serradela, white clover, and strawberry clover covered ground, to encourage the healthy growth of their native white and red varieties. Striving to only show the natural terroir of their small region, Casa de Darei is all about the tradition of the area, and not the fashion of the wine world.

Lagars are open granite troughs

The *2022 Darei Vinho Branco* is a gorgeous representation of the outstanding white grapes that grow along the Dão River. Coming primarily from the Encruzado grape, which dominates the field blend that also includes Malvasia Fina, Bical, and Cerceal, the grapes are on a neighboring property to the estate that the Darei family manages and farms. These organic grapes are carefully selected and brought into the cellar for a fermentation in cement vats, and remain with the skins for a few days before being pressed off in order to add extra texture, color, and complexity to the wine. After aging in large cement for several months on its lees and with regular battonage, the wine is bottled after a light filtration and ready for market. Although fresh and lively, this is not just a white of acid and minerals, as there is wonderful depth in the fruit and organic earth qualities of the wine. Ripe apples, some tropical hints, and a touch of hazelnut define the palate, carried with ample acidity and a long unctuous finish.