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CASA DE DAREI

Darei Branco Private Selection

REGION/ ORIGIN	Dão D.O.C.	WINEMAKER	Pedro Pereira
VINTAGE	2016	WINERY ESTABLISHED	1997
VARIETALS	Encruzado, Malvasia Fina Cerceal, Bical, Verdelho	VINEYARD(S)	Certified organic estate
ALCOHOL	13%	AGE OF VINEYARD(S)	15-20 years old
FERMENTATION	Cement vats Selected neutral yeasts	SOIL TYPE	Granite and sand
AGING	24 months	ELEVATION	400m
AGING VESSEL	5000L cement vats	FARMING METHODS	Organic
FILTER/FINING	Light	HARVEST	September
TOTAL SULFUR RS	70 mg/L .5 g/L	PRODUCTION	4,000 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 *2016 Darei Private Selection Vinho Branco* is a stunningly mature example of what the white grapes of the Dão region of Portugal can do. Coming primarily from the Encruzado grape, which dominates the estate's field blend that also includes Malvasia Fina, Bical, Cerceal, and Verdelho, this organic vineyard is hand-harvested and brought into the cellar. The grapes are crushed by foot in an old granite lagar, and the juice is brought to begin its fermentation in concrete vats, the lees are stirred daily in cement vats until about May after the harvest to add extra texture, color, and complexity to the wine. This wine was not bottled until spring of 2019, giving over two years in vat to gain in complexity before a light filtration and bottling. 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.