

# Antonio Madeira 2022 Branco

WineWise Code	PAM-BRA22
Country	Portugal
Region	Dão
Color/Style	White
Farming Practices	Sustainable
Varieties	Mainly (80%) Encruzado and Bical + 20% of field blend (20 native varieties)
ABV	12.5
Residual Sugar	1.4
Acidity	5.34
Closure	Natural Cork
Case Size	12x750
Pricing	Discountable
Maceration	3 hours inside press
Pumpover/Punchdown	No
Destemming	Complete
Fermentation Vessel	Barrels
Fermentation Duration	10 months
Aging Method	Stainless Steel 70%, Used Barrique 30%
Aging Duration (months)	14 months
Filtered	No
Fining Agents	None
Yeast	Spontaneous
Lees Contact/Stirring	fine lees until bottling
Malolactic	Yes
Added Sulfur	Yes, 4g/L
Soil Type	Granite
Elevation (meters)	500
Vine Age	20-70
Yields (hl/ha)	30
Vine Training	Guyot
Picking	Hand-Harvested
Annual Production	1200

## Notes from the producer:

Branco 2022 comes 80% from 25 years old vineyards (mainly Encruzado and Bical) and 20% from older vineyards (60 years old) where we found field blends of 20 autochthonous varieties.  
Wine of the week at JancisRobinson.com

António Madeira, who is French of Portuguese descent, has his roots in the foothills of Serra da Estrela. Since 2010, António Madeira has been researching the places in this sub-region, that his ancestors elected as the best for winemaking, those that we might call the 'Grands Crus of the Dão highlands' and found a series of old vines that are distinctive because of the authenticity of their grape varieties, the characteristics and nuances of their granite soils and sun exposures.

António Madeira is of French and Portuguese descent. He worked in Paris in Engineering during 15 years before changing his life, leaving Paris and Engineering to dedicate his life to make wines in the region of his family roots, the Dão in Portugal.



## WineWise Notes:

The potent, almost smoky nose of this field-blend (20 varieties!) white gives notice of its class, which is realized in a wine of such coiled power and contained intensity as to beggar belief.

