

# M.O.B



## PRODUCER PROFILE

Estate owned by: Jorge Moreira, Francisco Olazabal and Jorge Borges  
Winemaker: Jorge Moreira, Francisco Olazabal and Jorge Borges  
Total acreage under vine: 38  
Estate founded: 2011  
Winery production: 2,000 Bottles  
Region: DOC Dão  
Country: Portugal

## M.O.B Branco 2015

### WINE DESCRIPTION

The leading vineyard, Quinta do Corujão, sits at an altitude of 1,640 feet beside Portugal's highest mountain range, Serra da Estrela. The vines in this area are planted in poor granitic soils, forcing their roots to dig deep in search of water and other nutrients. Cool, brisk air graces the vineyards at nightfall, encouraging elevated levels of natural acidity, while the soils impart a refined mineral character to the final wines: a combination that is unmistakably Dão. The trio aims to utilize an organic approach in the vineyards and hone their skills together, as a team, to create wines with true varietal character, unassailable elegance, and a compelling presence that would be difficult to refuse.

### TASTING NOTES

A blend of Encruzado and Bical from 25 year old vines fermented in 30 percent new and 70 percent used French oak barrels. Aged for 8 months on the lees with slight batonnage, the wine displays a beautiful golden color. The nose is mysterious, with notes of flint and minerality, arising among white fruit and flowery aromas. Very elegant on the palate, with fine texture and lively acidity. A wine with unique character that will continue to evolve over years in the bottle.

### FOOD PAIRING

This wine pairs perfectly with grilled fish dishes. Try a robalo grelhado (grilled seabass) accompanied by a light salada mista (mixed salad). Shellfish also pairs well, such as sapateira (stone crab) mexilhões (mussels) and ameijoas (clams) as well as soft and creamy sheep and goats milk cheese.

### VINEYARD & PRODUCTION INFO

Vineyard name:	MOB
Vineyard size:	5
Soil composition:	Granite
Training method:	Royalt
Elevation:	2,145 feet
Vines/acre:	1600
Yield/acre:	1.6 tons
Exposure:	Northern / Southern
Year vineyard planted:	1990
First vintage of this wine:	2012
Bottles produced of this wine:	2,000

### WINEMAKING & AGING

Varietal composition:	70% Encruzado, 30% Bical
Fermentation container:	Barrels
Length of alcoholic fermentation:	15 days
Fermentation temperature:	61 °F
Type of aging container:	Barriques
Size of aging container:	500
Type of oak:	French
Length of aging before bottling:	6 months
Length of bottle aging:	6 months