

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 2018

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.

The Dão wine region was chosen due to our shared admiration for old wines and was born during a tasting of wines from the '60s and '70s decade, which surprised us with their elegance and freshness. The identity and complexity of these wines are remarkable and served as an element of inspiration to create our MOB wines, whether white or red. In a total of fifteen hectares, ten located in Seia and five composed by old vines in Gouveia, are situated in one of the colder sites of the region, in the foothills of "Serra da Estrela", the conjunction of altitude, soils, and the grape varieties of the property convinced us that it would be the right place to move forward.

This Senna is fermented in small stainless steel tanks and oak barrels (30 % new and the remaining used). It is aged for eight months with slight battonage.

TASTING NOTES

A beautiful golden color, with a nose full of aroma, with notes of gunpowder and minerality to arise between the fruity and floral. In the mouth, it is very rich, with great texture and very lively acidity. A white with a strong personality to go discovering in the coming years.

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:	Encruzado and 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

ANALYTICAL DATA

Alcohol:	13%
pH level:	3.11
Acidity:	7.74 g/L