

Parras Evidência Branco Dão Portugal 2020

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Catherine Fallis, and Master Sommelier Gillian Balance



Final Deductions

VINTAGE 2020

GRAPE Portuguese Blend (White)

GEOGRAPHY Europe

COUNTRY Portugal

LARGER REGION Terras do Dão

SMALLER REGION Dão

Rationale

Though some will claim otherwise, Encruzado is arguably Portugal's finest white grape variety, although far from its most famous. Planted mainly in the granite hills of Dão in the center of the country, Encruzado makes rich, full-bodied wines with notes of lemon, fresh herbs, stone fruit and melon, often with white floral overtones. These wines are prized for their waxy, textural mouthfeel and well-made examples can be cellared for many years. Trying to wean someone off of Chardonnay, look no further!

But the grape can be a challenge: On warmer sites, grapes struggle to maintain sufficient levels of acidity and, as such, can make flabby wines that lack structure. Encruzado also provides some headaches in the cellar as it tends to oxidize quickly if not carefully handled. However, wines made from the variety respond well to lees contact and barrel maturation, both of which add complexity to the finished wines. Oak aging in particular can help to tame some of Encruzado's more stringent notes, adding softness and nutty, toasty characters – ergo an off ramp for Chardonnay for many.

Parras Vinhos was founded in 2010 by Luís Vieira whose father and grandfather had always worked in wine. In addition to the hectares of vineyards in the Lisbon and Alentejo Region, Parras produces wines from other regions of the country, through partnerships with local producer from the Douro, Vinhos Verdes, Dão, Lisbon, and Tejo. This 100% Encruzado sings with purity of expression.

Sight

BRIGHTNESS Star Bright

CLARITY Clear

COLOR DEPTH Medium

COLOR Yellow

HIGHLIGHTS Green

BUBBLES No

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL Medium

PHENOLS None

TEXTURE Round / Smooth

FINISH Med+

COMPLEXITY Med+

Aroma & Taste

CITRUS FRUIT Meyer Lemon • Orange • Lemon • Mandarin *Condition: Fresh, Ripe* *Part: Peel / Zest*

TREE/VINE FRUIT Pear (Green) • Apple (Green) • Apple (Yellow) • Pear (Asian) • Pear (Yellow/Brown) *Condition: Ripe*

STONE FRUIT Apricot • Plum (Green/Yellow) *Condition: Fresh, Ripe*

TROPICAL FRUIT Mango • Melon (Green) • Melon (Orange) • Kiwi *Condition: Fresh, Ripe*

FLORAL Apple Blossom • Jasmine • Lemon / Lime Blossom • Orange Blossom *Condition: Fresh*

GREEN VEGETABLE Spring Peas

OTHER VEGETABLE Mushrooms (White) • Ginger / Root

HERBAL Chive • Lemon Grass • Chamomile • Laurel / Bay Leaf

ORGANIC EARTH Turned Dirt / Potting Soil

INORGANIC EARTH Mineral / Rock

OAK AGING Yes *Oak Intensity: Low*

OAK INFLUENCE Used Barrique

OXIDATION/NUTTINESS Pinenut • Macadamia • Cashew

PERCEIVED WINEMAKING CHOICES Lees Contact