



Technical Specifications – JK Elpenor Blanc de Noir

Name of the wine:	JK Elpenor Blanc de Noir
Current production year:	2019
Previous production year:	2018
Name of the farm:	Quinta do Cruzeiro
Location of the winery:	Quinta do Cruzeiro - Mangualde
Total number of wine prod. hectares:	20
Foundation of the winery:	Mid-19 th Century
Wine makers:	Julia de Melo Kemper
Demarcated region:	Dão (Portugal)
Classification:	Denominação de Origem Controlada - DOC Dão
Grapes:	Jaen
Type of fermentation:	Soft pressing of the grapes. Cold static decanting. Slow fermentation with temperature controlled until 15° C, for 40 days. Aging on thin lees with slight <i>battônage</i> .
Analytical parameters:	Alcohol (%): 13,6 Reducing sugar (g/l): 1,1 Total acidity (g/l): 6,32 Volatile acidity (g/l): 0,23 Dry extract total (g/l): 20,6 SO ₂ free (mg/l): 18 SO ₂ total (mg/l): 83 pH-value: 3,16





Available in bottles of:	0,75 l
Age of the vines:	2003
Type of conduction:	Royat & Guyot
Plant density (plants per hectare):	4.000
Type of soil:	Granitic origin
Orientation of the vineyard:	Half-hillside
Height above sea level:	450 to 600 m
Harvesting method:	By hand into small harvest baskets
Harvest time (month):	September
Climate:	Mediterranean
Stabilization:	Natural with mineral collage
Filtration:	Microfiltration
Characteristics:	Wine with a bright citrus color with light straw nuances. The aroma is very elegant and exquisite, with notes of white pulp fruit together with notes of violet and tea, with a smooth note of lychees. In the mouth it shows volume and minerality, with a velvety and fresh structure, revealing a very long end of mouth and high character.
Aging before sale:	Bottle
Recommended drink temperature:	10°C - 12°C