



PEDRA CANCELA RESERVA BRANCO

£20.50

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SKU: PWLUSRW

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Pedra Cancela is a historic 20 hectare winery based in the heart of the Dao region.

The Dao lies in the north of the country where warm days are moderated by the local granite soils which add freshness to the wines. This is made from gapes grown on the estate's oldest vines which are 60 years old.

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The Encruzado provides minerality and power, while the Malvasia offers weight and aroma. This is fermented in then aged in French oak barrels with regular lees stirring.

Grape: Malvasia Fina & Encruzado

Tasting Notes: A rich powerful white full of ripe honeyed nectarine, a hint of fig and hazelnut plus a touch of citrus.

Food Match: Rich white meat dishes, creamy sauces, mushrooms and powerful fish dishes.

An alternative to: Top quality oaked Chardonnay.

Closure: Natural Cork

Farming Practices: Vegan - Contains Sulfites

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