



WINEMAKER

Natalia Jessa

FARMING

Sustainable

VARIETALS

Bical, Cerceal Branco, Encruzado, Malvasia Fina

FEATURES

Screw cap

AVAILABLE SIZES (L)

0.750



Gota

Dão Branco 'Prunus Private Selection'

PORTUGAL, DÃO

 WHITE



WINERY OVERVIEW

High Quality: Price regional wines of place and variety. Natalia Jessa is on the forefront of becoming the new face of Portuguese wines and one of the hardest working people around. Having relocated to Portugal for love from Poland via Ireland to Oporto, Natalia Jessa has really taken grasp of what is virtually an underserved market for inexpensive and incredibly delicious Portuguese wine. She says it herself in the most adorable broken Portu/ Polish English accent: "Drink it, don't overthink it." And these wines over deliver in a BIG way.

Part of the [La Luz](#) portfolio

TERROIR

Granite and clay soil

VINIFICATION

Hand picked fruit, some lots are destemmed, crushed and left to soak on their skins for 24 hours, the remaining are whole cluster pressed into cement and stainless tank. Native fermentation, 6 months lees contact before racking into stainless tank for filtration.

AGING

The wine sees additional aging in bottle before release, 6-12 months.

TASTING NOTES

Complex aromas of salted honeydew melon, fresh sage, peach and starfruit on the nose. The palate is balanced with medium acidity and good fruit intensity. Prunus Branco continues to overdeliver, and is a hidden gem in an up-and-coming region rightfully known for its red wine value.