

OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

Granito Cru Dão Branco



For nearly two decades, Luís Seabra has been at the center of a cultural shift in Portuguese winemaking, leading a movement of young, independent winemakers making history by reclaiming historical vineyards, grape varieties, and techniques. Seabra is dedicated to proving that fresh, elegant, terroir-driven still wines can be made in the Douro Valley. His fundamental understanding of soil coupled with his philosophy of minimal intervention in the vineyard and winery have launched him into the international eye as a leader of the New Portugal; according to Eric Asimov, he “is now making some of Portugal’s most compelling wines, both white and red.”

Luís Seabra works with old vineyards because he believes that old vines are more resilient and well-equipped to handle the region’s intense weather; this makes them the best candidates to faithfully communicate special terroirs. When he started his solo project in 2013, he created the “Cru” series of wines, which revolve not around grape varieties, but vineyard sites. In Seabra’s own words: “we did this to show how we can put the place in the bottle.”

WHAT MAKES THIS WINE UNIQUE?: While red field blends from Dão are appearing more frequently in the US market, white blends are less common. This example is the perfect representation of what a traditional white wine from this area would have tasted like a century ago, with two local varieties balancing out the region’s noble white grape, Encruzado.

RATING HISTORY: 2022 93JS, 92WE; 2021 92W&S, 92WA.

GRAPE: 60% Encruzado, 30% Bical, 10% Cercial. Sustainably grown vines planted around 1987 tended in granitic soils with quartz. This is a vegan wine.

PAIRING SUGGESTIONS: A famously talented home cook, Seabra loves to serve this wine with grilled fish or shellfish, and recommends the bright acidity as a counterpoint to creamy sauces. Other pairings include risotto, anything served with lots of butter, and aged cheeses.

VINIFICATION AND AGING: The grapes are harvested by hand, crushed and destemmed, then pressed and decanted into used 500L French oak barrels. The grapes are spontaneously co-fermented with indigenous yeast. The wine remains in barrel on its lees with no batonnage for 1 year, after which it is racked into stainless steel, where it rests for 6 months. This wine goes through full malolactic fermentation.

LOCATION, SOIL, CLIMATE: The Granito Cru parcel is in the Dão region, near Vila Nova da Tázem. This area lies in the foothills of the Serra da Estrela Mountain Range, mainland Portugal’s highest point, and a heavily protected natural area known for its excellent stargazing. The Dão’s cool climate is highly regarded for producing wines that are bright, lifted, and elegant. After experiencing a decline in the 1960s, this region was eclipsed by other regions with more international appeal; thanks to the work of vigneroners like Seabra, this area is returning to its former glory.

ALCOHOL CONTENT: 13%

