

# Quinta do Casal Branco

RESERVA RED WINE 2020



## DENOMINATION OF ORIGIN

DOC TEJO

## SOIL AND TOPOGRAPHY

Sandy. Flatland. No slope.

## EXPOSURE

East - West

## GRAPE VARIETIES & AGE OF VINEYARDS

40% Syrah – 23 years old

25% Touriga Franca - 5 years old

20% Castelão – 65 years old

15% Alicante Bouschet – 23 years old



QUINTA  
DO  
CASAL BRANCO

## VINIFICATION

All the grape varieties are harvested manually into 400 kg pallets.

At the entrance to the winery, the grapes are completely destemmed and crushed, followed by alcoholic fermentation in temperature-controlled cement vats (25 - 28°C).

After the alcoholic fermentation had finished, the Syrah grape variety remained in skin contact and underwent post-fermentation maceration for a further 12 days. After the malolactic fermentation in the vat, each variety was aged separately in French oak barrels for 16 months. All the barrels were 2nd and 3rd year used barrels.

The final blend was defined after the barrel ageing.

## TASTING NOTES

**Colour:** Intense ruby

**Nose:** High concentration of floral notes, cassis, bergamot. Intense aroma, spicy.

**Mouth:** It has a subtle and balanced start to the tasting, and develops into a consistent, defined wine, with full aromatic complexity, now combined with velvety tannins. Its freshness gives it a long finish, inviting you to repeat.

## BOTTLED

June 2023

## ALCOHOL

14% vol.

## ANALYSIS

Total acidity – 5.3 g/L

Ph – 3.66

Residual sugar – < 0,6 g/L

## WINEMAKERS

Manuel Lobo & Joana Silva Lopes



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