

Quinta do Casal Branco

RESERVA WHITE WINE 2021



QUINTA
DO
CASAL BRANCO



VINIFICATION

All grapes are harvested manually into 350 Kg plastic food containers. Specific areas are selected from each vineyard, which show a better quality potential. In the winery all grapes are destemmed and pressed, followed by a static decantation at 8°C for 48 hours.

The alcoholic fermentation takes place in cement tanks, with controlled temperature at 14°C, during 25 days.

After fermentation, 75% of the wine ages in stainless steel vats, in contact with the finest lees, which are occasionally put in suspension for 8 months. The remaining 25% (only Fernão Pires), aged in third and fourth use French oak barrels, for 7 months. Only 225L barrels are used. The integration of wood is often done using the Battonage technique.

NOTAS DE PROVA

Colour: yellow color with greenish shades; clear.

Nose: Evident tropical fruit: pineapple, apricot, peach. Notes of freshness: lime and asparagus, which project us to a wine of modern and international style.

Mouth: Slight notes of wood where it was aged, without overlapping the primary fruit that comes through. Great freshness, enhanced by notes of varietal Sauvignon Blanc. Good balance between volume/fatness in the mouth and persistent fruit. The use of used barrels brings sophistication, complexity and integration to the wine.

BOTTLING DATE

July 2022

ALCOOL

12,0 % VOL.

ANALYTICAL DATA

Acidity Total – 6,74 g/L

Ph – 3,34 g/L

Redutor Sugar – 1,4g/L

WINEMAKERS

Manuel Lobo & Joana Silva Lopes

DENOMINATION OF ORIGIN

DOC TEJO

SOIL & TOPOGRAPHY

Sandy. Moorish. No slope

AGE OF VINEYARDS

Fernão Pires – 55 years old

Gouveio – 18 years olds

Sauvignon Blanc – 18 years old

SOLAR EXPOSURE

West - East

GRAPE VARIETIES

60% Fernão Pires

30% Gouveio

10 % Sauvignon Blanc



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