Quinta do Casal Branco

RESERVA WHITE WINE 2021



QUINTA CASAL BRANCO DOC do TEJO

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

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

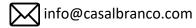
ALCOOL 12,0 % VOL.

ANALYTICAL DATA Acidity Total – 6,74 g/L

Ph - 3,34 g/LRedutor Sugar – 1,4g/L

WINEMAKERS Manuel Lobo & Joana Silva Lopes

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