

FALCOARIA

GRANDE RESERVA 2018



QUINTA
DO
CASAL BRANCO



VINIFICATION

The grapes were harvested manually into plastic crates of 15 kg, and upon arrival in the winery, were selected by hand (selection table). Fermentation occurred in traditional open tanks “lagares”, with foot treading. After the first 1/3 of fermentation, everything was transferred to concrete vats, where the alcoholic fermentation was completed, remaining in contact with the grape skins for a further fifteen days. Fermentation was entirely done with controlled temperature.

After the malolactic fermentation, all the wine was aged in barrels (85% new; 15% second year) of French oak (225 litres), for 18 months. After that, the best 23 barrels were carefully selected. No filtration. Stabilisation occurred naturally through prolonged aging in the barrel.

TASTING NOTES

Colour: Deep ruby

Nose: Excellent aromatic intensity, with notes of spices and of ripe wild berries. Soft notes of cocoa and tobacco.

Mouth: Elegant beginning, evolving into a serious wine with an excellent dimension and compact structure composed of powerful, but fine-textured tannins, entirely in harmony with fresh notes of wild berries. A distinct wine with an elegant finish, very persistent, and excellent capacity to evolve in the bottle.

BOTTLED

December 2020

ALCOOL

15% vol.

ANALYSIS

Total Acidity – 5.38 g/L

Ph – 3.73

Residual Sugar – 1.0 g/L

WINEMAKERS

Manuel Lobo & Joana Silva Lopes

REGION OF ORIGIN

DOC TEJO

SOIL AND TOPOGRAPHY

Sandy, flat land

IDADE DAS VINHAS

Old vineyard - over 100 years old.

Syrah – 18 years old

EXPOSURE

East – West

GRAPES VARIETIES

The best Alicante Bouschet grapes from the old vineyards, and Syrah.



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