

# FALCOARIA

LATE HARVEST 2016



## REGION OF ORIGIN

DOC TEJO

## SOIL AND TOPOGRAPHY

Sandy, flat land.

## AGE OF VINEYARDS

Viognier – 12 years old

Fernão Pires – 60 years old

## EXPOSIÇÃO SOLAR

East - West

## GRAPE VARIETIES

Viognier & Fernão Pires



QUINTA  
DO  
CASAL BRANCO

## VINIFICATION

September of 2016 was characterized by an unusual amount of rainfall, resulting in optimum conditions for the fungus *Botrytis cinérea*. The grapes were harvested one by one, in two stages with a two-week interval in between.

Direct pressing in a vertical press, without de-stemming. Fermentation occurred in a stainless-steel vat, and the wine was transferred to oak barrels for the last 1/3 of the alcoholic fermentation (process). The wine was left for twenty-four months in used French oak barrels.

## TASTING NOTES

**Colour:** Amber

**Nose:** Excellent aromatic exuberance, intense notes of fruit: tangerine, fig, dried apricot. Also, clear notes of orange flower. Great aromatic complexity, making this wine an experience of continued discovery.

**Mouth:** Captivating beginning, evolving into a wine with excelente structure and lively acidity, in perfect harmony with the complex aromatic notes of tangerine, apricot and fig. The finish is fresh and very persistent. A unique wine, superb in its elegance and complexity.

## BOTTLED

August 2021

## ALCOHOL

13.0% Vol.

## ANALYSIS

Total acidity – 6.95 g/L

Ph – 3.56

Residual sugar – 165 g/L

## WINEMAKERS

Manuel Lobo & Joana Silva Lopes



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