

FALCOARIA

WHITE 2020



REGION OF ORIGIN

DOC TEJO

SOIL AND TOPOGRAPHY

Sandy flat land.

AGE OF VINEYARDS

Old vineyards, planted more than 65 years ago.

EXPOSURE

East - West

GRAPE VARIETIES

100% Fernão Pires



QUINTA
DO
CASAL BRANCO

VINIFICATION

Manually harvested and transported to the winery in plastic crates of 15 kg. Upon arrival in the winery only the best grapes were carefully selected. The first 2/3 of fermentation took place in concrete vats (with controlled temperature of 12°C - 14°C). The last stage of fermentation was done in new and used French oak barrels, at a temperature of 16°C, during 18 days. After fermentation the wine was left in the barrels, where the dead yeast was moved every week – *battonage* – during 8 months.

New barrels in French oak – 50%

Used barrels in French oak – 50%

(Barrels with acacia wood tops – 5%)

TASTING NOTES

Color: Bright citrine

Nose: Notes of citrus and tropical fruit, combined with notes of toasted wood from the barrels.

Mouth: Marked by strong mineral notes and some salinity, characteristic of the terroir. The fruit and wood notes form a perfect combination, resulting in an ideal natural acidity and giving it great balance and longevity for ageing in the bottle.

BOTTLED

July 2021

ALCOHOL

12.5% vol.

ANALYSIS

Total acidity – 6.38 g/L

Ph – 3.41

Residual sugar – 1 g/L

WINEMAKERS

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