

FALCOARIA

RED 2017



REGION OF ORIGIN

DOC TEJO

SOIL AND TOPOGRAPHY

Sandy. Flatland.

AGE OF VINEYARDS

Between 20 and 50 years

EXPOSURE

South - North

GRAPE VARIETIES

35% Alicante Bouschet

30% Castelão

20% Touriga Nacional

15% Cabernet Sauvignon



QUINTA
DO
CASAL BRANCO

VINIFICATION

The Castelão and Cabernet Sauvignon grapes are from vineyards that are over 50 years old, and are harvested manually into crates of 15 kg. The Touriga Nacional and the Alicante Bouschet grapes were introduced more recently, in the first decade of the 21st century, and are harvested into box palettes of 200 kg. After crushing, fermentation takes place in concrete vats at controlled temperature (between 25°C and 28°C). In years of exceptional quality, some of the grapes from the older vineyards ferment in open tanks with foot treading. The wine is aged in new French Oak barrels (50%) and used barrels (second and third use – 50%), during 13 months.

TASTING NOTES

Colour: Bright red

Nose: Aroma of black fruit, blackcurrant, prune. Some floral notes.

Mouth: Nice and fruit in the mouth, combining with clear notes from the barrels. Powerful, well-defined tannins that give the wine an ideal structure and persistence. Good capacity to age in the bottle.

BOTTLED

July 2020

ALCOHOL

14 % vol.

ANALYSIS

Total acidity – 5.33 g/L

Ph – 3.54

Residual sugar – 0.7 g/L

WINEMAKERS

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