

PETER NA THE WOLF

RED 2021



REGION OF ORIGIN

IGP TEJO

SOIL AND TOPOGRAPHY

Sandy, flat land

AGE OF VINEYARDS

Between 18 and 60 years old

EXPOSURE

South – North and East

EXPOSIÇÃO SOLAR

Alicante Bouschet

Castelão

Touriga Nacional

Cabernet Sauvignon



QUINTA
DO
CASAL BRANCO

VINIFICATION

The Castelão variety come from vineyards that are over 50 years old and are harvested manually into 200 kg plastic boxes. The Syrah and Alicante Bouschet grapes are more recent (introduced in the early 2000s), and are mechanically harvested, mostly at night when temperatures are cooler.

After crushing, fermentation takes place in concrete vats at controlled temperatures, between 25°C and 28°C.

The wine is then aged during 6 months in stainless steel vats (40%) and second used French oak barrels (60%).

TASTING NOTES

Color: Ruby red color

Nose: In the nose notes of red fruits, raspberries and blueberries. Captivating and exuberant.

Flavor: Great juiciness with light notes of toast and moka. Vibrant fruit and spicy notes.

BOTTLED

June 2022

ALCOHOL

14.0% Vol.

ANALYSIS

Total Acidity: 5.13 g/L

PH: 3.54

Residual Sugar: 14.1 g/L

WINEMAKERS

Manuel Lobo & Joana Silva Lopes



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