

PETER AND THE WOLF

RESERVE 2020



REGION OF ORIGIN

IGP TEJO

SOIL AND TOPOGRAPHY

Sandy, flat land

AGE OF VINEYARDS

Between 15 and 50 years old

EXPOSURE

South – North and East

GRAPE VARIETIES

Syrah - 45%

Alicante Bouschet- 25%

Castelão- 25%

Cabernet Sauvignon - 5%



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.

This Reserva is crafted from the hand-selected grapes of low yielding old vines partially fermented in *lagars* (traditional open stone tanks) and aged for 12 months in French oak barrels.

TASTING NOTES

Color: Dark red

Nose: Really complex, deeply colored wine with ripe dark fruit and savory aromas leading

Mouth: succulent palate of wild forest fruits and a persistent floral finish.

BOTTLED

June 2022

ALCOOL

14% vol.

ANALYSIS

Total Acidity: 4.88 g/L

PH: 3.75

Residual sugar: 13.2 g/L

WINEMAKERS

Manuel Lobo & Joana Silva Lopes



Estrada Nacional 118 | Km 69
2080 - 187 Almeirim | Portugal



info@casalbranco.com



243 592 412



www.casalbranco.com