

PETER AND THE WOLF

WHITE 2021



REGION OF ORIGIN

REG TEJO

SOIL AND TOPOGRAPHY

Sandy franc

VINEYARDS AGE

Fernão Pires – 55 years

Moscatel - 3 years

EXPOSE

North - South

GRAPE VARIETIES

Fernão Pires – 80%

Moscatel – 20%



QUINTA
DO
CASAL BRANCO

VINIFICATION

The Fernão Pires grapes are manually harvested from a 40-year-old vineyard and transported to the winery in plastic crates of 400 kg. The Sauvignon Blanc grapes are machine harvested from a 12-year-old vineyard.

All the grapes are destemmed and partially crushed. They then go to a pneumatic (bladder) press to be pressed in an oxygen-free environment. Fermentation is done in concrete vats lined with epoxy at controlled temperatures between 12°C and 14°C.

TASTING NOTES

Color: Citric color

Nose: Rich and elegant with a light

Mouth: Aromatic touch of spicy vanilla and tropical fruit.

BOTTLED

June 2022

ALCOOL

13,0% vol.

ANALYSES

Acidity total: 6.13 g/ L

Ph: 3.37

Residual Sugar: 2.1 g/L

WINEMAKERS

Manuel Lobo & Joana Silva Lopes



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