

QUINTA DO CASAL BRANCO

MERLOT 2019



REGION OF ORIGIN

DOC TEJO

SOIL AND TOPOGRAPHY

Sandy, flat land.

AGE OF VINEYARDS

22 years old

EXPOSURE

East – West

GRAPE VARIETIES

100% Merlot



QUINTA
DO
CASAL BRANCO

VINIFICATION

Manual harvest. Fermentation in cement tanks with controlled temperature – 26 – 28°C. The entire batch was aged for 18 months in used French oak barrels (second and third use).

TASTING NOTES

Colour: light ruby

Nose: Spicy, fresh with balsamic notes. Evidence of wild fruit aromas and light notes of boisé

Mouth: Elegant and silky, with an excellent balance between acidity and alcohol. Wine defined by its finesse and sophistication.

BOTTLED

March 2022

ALCOHOL

14.5% Vol.

ANALYSIS

Total Acidity – 4.9 g/L

pH – 3.63

Residual Sugar – 0.6 g/L

WINEMAKERS

Manuel Lobo & Joana Silva Lopes



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