

# QUINTA DO CASAL BRANCO

## RED BLEND 2018



### REGION OF ORIGIN

DOC TEJO

### SOIL AND TOPOGRAPHY

Sandy, flat land

### AGE OF VINEYARDS

Between 15 and 50 years old

### EXPOSURE

South – North and East – West

### GRAPES VARIETIES

45% Syrah

30% Castelão

25% Alicante Bouschet



## 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 used French oak barrels (60%).

### TASTING NOTES

**Colour:** Intense violet

**Nose:** Notes of ripe fruit and blackcurrant. Slight notes of spicy

**Mouth:** The elegance stands out, both in the aroma and the mouth.

Medium structure, very good balanced. Soft tannins. Very well-defined combination, and a pure reflection of the *terroir*.

### BOTTLED

March 2020

### ALCOHOL

14.0% Vol.

### ANALYSIS

Total acidity – 4.93 g/L

Ph – 3.76

Residual sugar - 0.6 g/L

### WINEMAKERS

Manuel Lobo & Joana Silva Lopes



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