

# QUINTA DO CASAL BRANCO

## TOURIGA NACIONAL 2021



### REGION OF ORIGIN

IGP TEJO

### SOIL AND TOPOGRAPHY

Sandy, flat land.

### AGE OF VINEYARDS

15 years old

### EXPOSURE

South - North

### GRAPE VARIETIES

100% Touriga Nacional



## QUINTA DO CASAL BRANCO

### VINIFICATION

The Touriga Nacional grapes are harvested manually into plastic palettes of 200 kg. After crushing, fermentation takes place in concrete vats, at controlled temperatures between 25°C and 28°C. The wine is then aged in stainless steel vats until it is bottled.

### TASTING NOTES

**Colour:** Bright red

**Nose:** Floral notes, violets, blackcurrant. Intense.

**Mouth:** The floral notes are repeated in the retronasal aromas, combined with a wine with soft tannins, fairly full-bodied and persistent. Good example of the aromatic characteristics of this grape variety. Not aged in barrels.

### BOTTLED

July 2022

### ALCOHOL

14,5% Vol.

### ANALYSIS

Acidity Total – 5.63 g/L

pH – 3.57

Residual Sugar – 0.6 g/L

### WINEMAKERS

Manuel Lobo & Joana Silva Lopes



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