

# TERRA DE LOBOS

WHITE 2021



## REGION OF ORIGIN

REG OF TEJO

## SOIL AND TOPOGRAPHY

Sandy. Heath. No gradient.

## AGE OF VINEYARDS

Varying between 10 and 40 years

## EXPOSURE

East - West

## GRAPES VARIETIES

80% Fernão Pires  
20 % Sauvignon Blanc



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

**Colour:** Citrine

**Nose:** Explosion of aromas, with emphasis on passion fruit and apricot notes, combined with a green and fresh character from the Sauvignon Blanc.

**Mouth:** Superb freshness and acidity, giving this wine balance, elegance and medium-long persistence.

## BOTTLED

April 2022

## ALCOHOL

13,0% vol.

## ANALYSIS

Total acidity – 6.13

Ph – 3.37

Residual sugar – 2.1

## WINEMAKERS

Manuel Lobo & Joana Silva Lopes



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



info@casalbranco.com



243 592 412



www.casalbranco.com