

WINE NAME Quinta do Casal Branco, Branco

WINERY Casal Branco

STORY The Casal Branco estate is located north of the Tejo river in

Almeirim and has been owned by the same family for more than two centuries. Of the estate's 1,100 hectares, there are 140 hectares under vine, planted primarily with Portuguese native varietals Trincadeira, Castelão, Arinto and Fernão Pires. The wines are carefully vinified in the winery that was built in the 18th century using the best of traditional and modern techniques, most importantly of which is foot treading, a practice whereby the grapes are crushed by foot. This commitment to tradition and winemaking excellence has garnered the wines of Casal Branco international recognition and has contributed to the modern wine

renaissance of the Tejo region.

TERROIR Charneca

**SOIL** Poor sandy soils

**APPELLATION** VR Tejo

WINE TYPE White Wine

GRAPE VARIETIES Fernão Pires

**TASTING NOTES** Very fresh, floral, lemon-lime, tangerine, mango and green

papaya initially giving off a slight note of fresh green herbs on aroma. Palate reveals a medium-bodied wine adding to the aroma with delicate notes of hazelnut, fresh fennel and

parsnips all ending in a long mineral laden finish.

**FOOD PAIRING** Very versatile wine that would work well with seafood.

Would be terrific with oysters.

**PRODUCTION** 120,000 bottles

WEBSITE www.casalbranco.com



CASAL BRANCO

For more information, please contact: