

TECHNICAL NOTES

WINE NAME	Falcoaria Tinto
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 varieties 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 where by 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	DOC do Tejo
WINE TYPE	Red Wine
GRAPE VARIETIES	Castelão, Trincadeira, Cabernet Sauvignon, Touriga Nacional, Alicante Bouschet
TASTING NOTES	On the nose, luscious blackberry and raspberry, violets, roses, with dense red clay-like minerality. Palate is well rounded balancing richness and elegance, moderate tannins with a great seamless texture and good length.
FOOD PAIRING	Would stand up to grilled beef or lamb but also elegant enough for roast poultry or pork.
PRODUCTION	25,000 bottles
WEBSITE	www.casalbranco.com

