

CASA DO CANTO

Casa do Canto Reserva Branco 2022

Denomination: D.O.C.

Region: Bairrada

Grape Varieties: 60% Arinto + 20% Bical +
20% Sauvignon Blanc

Wine type: White

Harvest year: 2022

Optional mention: Reserva

Quantity produced: 3.600 bottles

Capacity: 750 ml

Winemaker: Pedro Guilherme Andrade

Appearance: Crystalline

Colour: Intense citrus colour with greenish tones

Aroma: Predominantly citrus and White pulp fruits and
exotic and toasted nuances

Taste: Fruity, fresh, elegant and harmonious

Winemaking: Total destemming, soft pelicular maceration,
smooth pneumatic pressing with a alcoholic
fermentation at 16°C

Maturation: 25% of the batch fermented in french oak barrels

Wine longevity: 3 a 5 years

Food pairing: Excellent accompaniment to Mediterranean
cuisine based on fish, white meats, soft cheeses
and charcutery.

Consumption temperature: Serve at 8°C

Storage: Horizontal position to preserve its characteristics.

ANALYSES

Alcohol: 13 % Vol.

pH: 3,34

Total acidity: 6,1 g/L

Residual sugar: 1,8 g/L

Energy: 100 cm³ (316kJ/75Kcal)

