

Casa do Canto Grande Reserva Branco 2020

Denomination: D.O.C.

Region: Bairrada

Grape Varieties: 80% Arinto + 20% Bical.

Wine type: White Harvest year: 2020

Optional mention: Grande Reserva Quantity produced: 3.300 bottles.

Capacity: 750 ml

Winemaker: Pedro Guilherme Andrade

Appearance: Crystalline

Colour: Citrine colour

Aroma: Predominantly of white pulp fruits, intense in notes

of oats, vanilla and toasted cereal.

Taste: Complex flavour with excellent mouth volume and

distinct persistence.

Winemaking: Total destemming, soft pellicular maceration, soft

pneumatic pressing with alcoholic fermentation at

16°C.

Maturation: Ageing for 12months in french oak barrels and 6

months of minimum ageing after bottling.

Wine longevity: 5 to 7 years.

Food pairing: Excellent accompaniment for spicy charcuterie,

roasted meats, fish and medium-structure cheeses.

Consumption temperature: Serve at 8°C

Storage: Horizontal position at a temperature of 15°C.

ANALYSES:

Alcohol: 13,5 % Vol.

pH: 3,19

Total acidity: 6,48 g/L

Residual sugar: 1,8 g/L

Energy: 100cm³ (330kJ/79Kcal.)

