

CASA DO CANTO

Casa do Canto Colheita Seleccionada Branco 2024

Denomination: D.O.C.

Region: Bairrada

Grape Varieties: 40% Bical + 30% Maria Gomes +
30% Sauvignon Blanc.

Wine type: White

Harvest year: 2024

Optional mention: Colheita Seleccionada

Quantity produced 48.000 bottles.

Capacity: 750 ml

Winemaker: Pedro Guilherme Andrade

Appearance: Crystalline

Colour: Defined citrus colour

Aroma: Fruity aroma, young, predominantly in notes of
white pulp and citrus fruits.

Taste: Fruity, fresh, harmonious with noticeable final
presence.

Winemaking: Total destemming, soft pneumatic pressing with
alcoholic fermentation at 16°C

Maturation: Minimum of 2 months maturation in bottle.

Wine longevity: 18 to 24 months

Food pairing: Excellent accompaniment for dishes based on fish,
seafood and pasta as well as white meats.

Consumption temperature: Serve at 8°C

Storage: Horizontal position to preserve its characteristics.

ANALYSES:

Alcohol: 12,5 % Vol.

pH: 3,44

Total Acidity: 6,16 g/L

Residual Sugar: 2,1 g/L

Energy: 100 cm³ (292kJ/70Kcal)

