



RESERVA BRANCO

VINEYARDS: Grapes from our original vineyards, planted in 2006 by Mr. Baron Bodo von Bruemmer, located in Casal Sta. Maria.

YEAR: The year 2022 was classified as a very hot year with temperatures above the average. Portugal suffered from severe drought for 9 months. Also, there where episodes of heavy rain than created floods. For the viticulture it was a good year in Colares the vineyard was able to produce and mature very well with high yield and good quality.

VINIFICATION: The hand-picked grapes are carefully selected in the winery and then crushed and cold pressed. After static decantation, fermentation takes place in stainless steel vats, followed by aging on fine fermentation lees until April.

WINEMAKER'S COMMENT: Greenish-yellow tone, with a bright appearance. Aromatic palette with DNA Colares, showing a lot of minerality, oyster shells, salty air, light green apple, and apricot-like fruit. Overall, it is fine and delicate, with a creamy attack full of concentration and refreshing acidity. The finish is intense and prolonged, bringing back notes of minerality and sea.

CONSUMPTION: It should be drunk at around 8-10°C and can benefit from aging in the bottle for 6 years.

WINEMAKING: Jorge Rosa Santos and António Figueiredo.

VITICULTURE: José Ribeiro Corrêa.

Vintage: 2022 | Region: Lisboa | Varieties: Malvasia, Chardonnay e Riesling | Alcohol: 13,5% | Total Acidity: 6,50g/l | pH: 3,28 | Residual Sugars: 2,5g/l

Capacity: 750ml | Bottles/Box: 6 | Boxes/Row: 7 | Rows/Pallet: 12 | Boxes/Pallet: 84 | EAN Bottle: 5600287102197 | EAN Box: 15600287102194

