

CASA PORTUGUESA

Casa Portuguesa is a toast to the unique quality and character of Portuguese wines.

Vintage Information

TIPOLOGIA: White

VINTAGE: 2019

GRAPES: Fernão Pires (80%) | Moscatel de Setúbal (20%)

TYPE OF SOIL: Sandy

WINEMAKER: Winemakers team of José Maria da Fonseca

VINIFICATION: Fermentation at 16°C

BOTTLING: January 2020

WINE PRODUCTION: 240 000 liters

AVAILABLE BOTTLES: 750ml

STORAGE: The bottles should be laid down at a temperature of 12°C and 60% humidity

SHELF LIFE: Drink while young

SERVING SUGGESTIONS: Serve at a temperature of 11/12°C with fish and seafood

ANÁLISES: 12,5% Alcohol | 6,11 g/l Total Acidity| 3,26 pH | less than 4,2 g/l Residual Sugar

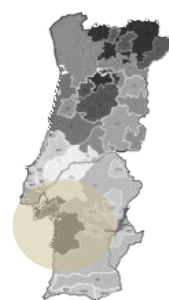
Tasting Notes

COLOR: Citrus yellow

AROMA: Tropical fruits

PALATE: Fruity with a very persistent freshness

FINISHING: Medium



CLASSIFICATION:

Regional Wine

REGION:

Setúbal Peninsula