



Terras do Pó Castas Branco 2017

Regional Península de Setúbal



VARIETIES Chardonnay, Viognier

HARVEST Late August

ORIGIN Vineyards in Fernando Pó, Palmela

SOIL Sandy

CLIMATE Mediterranean

VINIFICATION Fermentation and maturation in French and American oak, with a 5 months bâtonnage.

RECOMMENDED STORAGE TIME 5 years

TASTING NOTES A green-tinted white wine with an intense aroma, with notes of tropical fruit and honey that integrates well with the woodiness. Full, very elegant and refreshing on the palate. A pleasant, long-lasting finish.

ALCOHOLIC CONTENT 13.5% vol.

TOTAL ACIDITY 5.17 g tartaric acid/dm³

PH 3.56

RESIDUAL SUGAR 3.56 g/dm³

SERVING SUGGESTIONS Serve with fish, bouillabaisse, salads and white meat.

OENOLOGIST Jaime Quendera

Case of 6 bottles	L x W x H (mm)		Gross Weight		Liquid Weight		Volume	EAN UNI UPC	EAN SCC Case
	240 x 328 x 168		7.560 Kg		4.50 Kg		0.750 L	5608527000258	15608527000255
Euro-pallet	Cases per layer	Layers	Cases per pallet		Bottles per pallet		Total Weight	Liquid Weight	L x W x H (cm)
1.20 x 0.80 m	10	7	70		420		549.2 Kg	315 Kg	120 x 80 x 133