

Casa do Lago Branco 2008



Technical specification

General

Harvest

2008

Country

Portugal

Terroir

Quinta de Porto Franco Single Estate

Region

Lisboa

Grapes

- Arinto
- Chardonnay
- Fernão Pires

Winemaker

José Neiva Correia

Tasting Notes

Aromatic and full in the mouth, with notes of apple, shows a delicious and refreshness white wine.

How to serve

Excellent aperitif, also complements dishes of fish, white meat and vegetarian dishes, as well as spicier foods such as Indian or Chinese.

Vinification Method

Destemming, pelicular maceration and pressing. Cooled to 15°C, the must passes by a vacuum filter with perlites. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C.

Ageing

The wine is aged in bottle a minimum a month after bottling.

Color

white

