

BSE

BRANCO SECO ESPECIAL

First produced in 1947, BSE stands for “Branco Seco Especial” and is one of José Maria da Fonseca’s best known brands in Portugal. BSE is produced in the Setubal wine region. Initially, the grape variety Fernão Pires gave the wine a fruity, distinctive aroma and a soft, dry palate. Nowadays, the blend has a predominance of the Antão Vaz grape, keeping its fruity aroma, elegant and velvet, with a soft and fresh palate.

1ST HARVEST: 1947

VINTAGE INFORMATION

TYPE OF WINE: White

VINTAGE: 2018

GRAPES: Arinto (55%) | Antão Vaz (45%)

TYPE OF SOIL: Clay-lime and sandy

WINEMAKER: Domingos Soares Franco

VINIFICATION: Fermentation takes place in stainless tanks at 16°C

AGEING: None

DATE OF BOTTLING: Abril 2019

WINE PRODUCTION: 260.000 litros

AVAILABLE BOTTLES: 750 ml

STORAGE: Bottles should be kept at a temperature 11/12°C with fish, seafood, and salads or, as na aperitif.

SHELF LIFE: Should be drunk while young

SERVING SUGGESTIONS: At a temperature of 11/12°C with fish, seafood and salads or as na aperitif.

ANALYSES: 12,4% Alcohol | 5.25 g/l Total acidity| 3.13 pH | <5 gr. Residual Sugar

TASTING NOTES

COLOR: Citrine

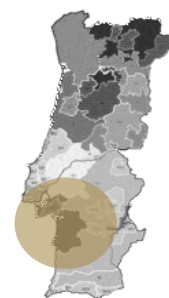
AROMA: Pineapple and passionfruit

PALATE: Elegant, fruity, excelente acidity and fresh

FINISH: Medium

REVIEWS

- “Best Buy” Award (Revista de Vinhos) – 2014 Vintage
- “Best Buy” Award (Revista de Vinhos) – 2013 Vintage
- “Best Buy” Award (Revista de Vinhos) – 2012 Vintage



CLASSIFICATION:

Regional Wine

REGION:

Península de Setúbal