

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.

VINTAGE INFORMATION

TYPE OF WINE: White

VINTAGE: 2022

GRAPES: Arinto (64%) | Antão Vaz (36%)

TYPE OF SOIL: Clay-lime and sandy

WINEMAKER: Winemakers team of José Maria da Fonseca

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

AGEING: None

DATE OF BOTTLING: February 2022

WINE PRODUCTION: 284 000 liters

AVAILABLE BOTTLES: 750 ml

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

SHELF LIFE: Drink while young

SERVING SUGGESTIONS: At a temperature of 8°C with fish, seafood and salads or as an aperitif.

ANALYSES: 12,5% Alcohol | 6.3 g/l Total acidity| 3.2 pH

TASTING NOTES

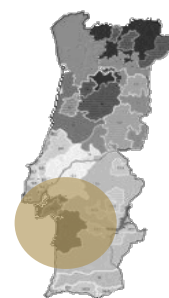
COLOR: Citrine yellow

AROMA: Pineapples and green apple

PALATE: Very fruity with a lively and refreshing acidity

REVIEWS

- Award “Escolha do Mercado” (Contest White Wines of Portugal) – 2019 Vintage



CLASSIFICATION:

Regional Wine

REGION:

Setubal Peninsula