

QUINTA DE CAMARATE®

Located in Azeitão, near Setúbal, Quinta de Camarate was acquired by António Soares Franco Jr. in 1914 and is now property of Domingos Soares Franco, one of the owners of José Maria da Fonseca. Quinta de Camarate has an area of 120 hectares, 39 of which are covered with vines. The remainder of the land are grazed by sheep which produce the famous Azeitão cheese. The vines of Quinta de Camarate are planted on lime and clay soil sheltered by the Arrábida hills.

VINTAGE INFORMATION

TYPE OF WINE: White

VINTAGE: 2022

GRAPES: Alvarinho (52%) | Loureiro (48%)

TYPE OF SOIL: Clay-lime

WINEMAKER: Winemakers team of José Maria da Fonseca

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

AGEING: None

WINE PRODUCTION: 24 500 liters

AVAILABLE BOTTLES: 750 ml

STORAGE: Laid down bottles at a temperature of 12°C and humidity of 60%.

SHELF LIFE: Drink while young

SERVING SUGGESTIONS: At a temperature of 12°C with pâté, sushi, smoked salmon and desserts.

ANALYSES: 11,5% Alcohol | 5,84 g/l Total Acidity| 3.47 pH | 50 g/l Residual Sugar

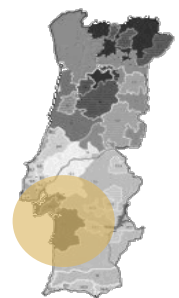
TASTING NOTES

COLOR: Golden yellow

AROMA: A floral and young aroma with some minerality

PALATE: Sweet and velvety with excellent balance between sweetness and acidity

FINISH: Medium



CLASSIFICATION:

Regional Wine

REGION:

Península de Setúbal