

# 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 (85%) and Verdelho (15%)

**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:** 14 600 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 8°C with fish and seafood.

**ANALYSES:** 12,5% Alcohol | 5,80 g/l Total Acidity| 3,56 pH

## TASTING NOTES

**COLOR:** Citrine

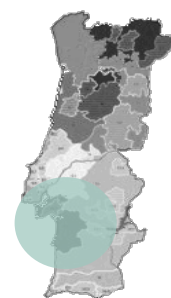
**AROMA:** Green tea, honeysuckle and a soft aroma of fresh and mineral lantana

**PALATE:** Very fresh, mineral and long

**FINISH:** Medium

## REVIEWS

- TOP 100 “Wine Guide” by Aníbal Coutinho – 2019 Vintage



**CLASSIFICATION:**

Regional Wine

**REGION:**

Península de Setúbal