

# CASA PORTUGUESA

Casa Portuguesa is a toast to the unique quality and character of Portuguese wines.

## Vintage Information

**TIPOLOGIA:** White

**VINTAGE:** 2021

**GRAPES:** Fernão Pires (80%) | Moscatel de Setúbal (20%)

**TYPE OF SOIL:** Sandy

**WINEMAKER:** Winemakers team of José Maria da Fonseca

**VINIFICATION:** Fermentation at 16°C

**BOTTLING:** November 2021

**WINE PRODUCTION:** 240 000 liters

**AVAILABLE BOTTLES:** 750ml

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

**SHELF LIFE:** Drink while young

**SERVING SUGGESTIONS:** Serve at a temperature of 11/12°C with fish and seafood

**ANÁLISES:** 12,5% Alcohol | 6,11 g/l Total Acidity| 3,26 pH | less than 4,2 g/l Residual Sugar

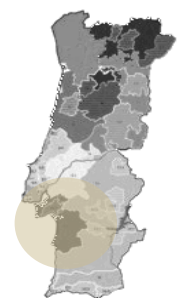
## Tasting Notes

**COLOR:** Citrus yellow

**AROMA:** Tropical fruits

**PALATE:** Fruity with a very persistent freshness

**FINISHING:** Medium



**CLASSIFICATION:**

Regional Wine

**REGION:**

Setúbal Peninsula