

QUINTA DO CASAL MONTEIRO

LATE HARVEST

DO TEJO DOC 2020, WHITE



WINE FACT SHEET

Country of Origin: Portugal

Type: White wine - Estate bottled.

Wine Region: Tejo

Soil: Sandy loam and sand.

Appellation: DoTejo DOC (DOP).

Special designation: Late Harvest.

Vintage: 2020

Volume: 750 ml

Closure: DIAM®

Grape varieties: Fernão Pires (50%), Moscatel (50%).

Tasting Notes: Noble, unctuous and rich.

Food Pairing: To drink on its own or best with foie gras and sweet desserts.

Serve at: 8-10°C (46-50°F).

Winemaking: The cool nights and the sunny and moisty afternoons, influenced by the great proximity to the river Tagus, makes the Quinta do Casal Monteiro Estate a perfect place to produce wines with *Botrytis Cinera*. The grapes in this wine were carefully hand selected during the Autumn of 2020 thus ensuring the presence of *Botrytis Cinera*. After undergoing a pellicular maceration the grapes were gently pressed and the resulting must was parted in 3 different fractions undergoing alcoholic fermentation individually in 3 separate vats at the controlled temperature of 15°C. The final batch aged for 3 months in second use French Oak barrels.

Winemaker: Luís Santos.

Alcohol: 12% by Vol.

Total acidity: 5.3 g/l

pH: 3.70

Residual sugar: 110 g/l

Bottle EAN CODE: 5 601841 006210

Bottle weight: 1.25 kg

Bottle dimensions: height 315 mm | Ø73 mm

6 pack cases ITF-14 CODE: 2 5601841 006214

Cases weight: 7.3 kg

Cases dimensions: height 33 cm | width 16 cm | length 23 cm.



INTEGRATED PRODUCTION
CERTIFIED BY CODIMACO

Quinta do Casal Monteiro, Lda

Estrada Municipal 1

Almeirim, Portugal 2080-201

Tel (351) 242 592 414 | Tel (351) 927 973 911

EMAIL info@casalmonteiro.pt | URL www.casalmonteiro.pt

