

QUINTA DO CASAL MONTEIRO

GRANDE RESERVA

DOTEJO DOC 2019, 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: Grande Reserva.

Vintage: 2019

Volume: 750 ml

Closure: DIAM®.

Grape varieties: Fernão Pires.

Food Pairing: Elaborated fish dishes, white meats.

Serve at: 12°C (54°F).

Vinification: The cumulative experience and knowledge of continuously making wine from our Estate grown grapes, resulted in the perceiving of a special plot in our Terroir from which unceasingly the best grapes are grown and highest quality wine is arisen. This plot comprises 35-year-old vineyards with Fernão Pires grapes, grown over the years to deliver quality over quantity.

Fernão Pires grapes were harvested at its own ideal maturation point. Alcoholic fermentation lasted 21 days in stainless steel vats, undergoing *batonnage* over the last third of the duration of this process. The wine was then aged in new French oak barrels for 9 months.

A limited number of bottles (1467) was produced in April 2021 and aged for a minimum of 4 month period in our cellar before entering the market.

Winemaker: Luís Santos.

Alcohol: 13% by Vol.

pH: 3.23

Total acidity: 6.4 g/l

EAN CODE: 5 601841 908217

Bottle weight: 1.65 kg

Bottle dimensions: height 306 mm | Ø83 mm

6 bottle case EAN CODE: 2 5601841 908211

Case weight: 9.9 kg

Case dimensions: height 17 cm | width 25 cm | length 31 cm



INTEGRATED PRODUCTION
CERTIFIED BY CODIMACO

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