

Ciconia

CICONIA BRANCO 2023

HARVEST REPORT

2023 was a year of exceptional quality at Casa Relvas. Spring was very dry and without disease pressure. The vineyards were comfortable with their water needs during the beginning of the growing season, as temperatures were quite low. During the summer and during the ripening season, temperatures were normal with no heat waves. Cicadella was a real challenge in the region, ripening was slow, promising a unique harvest of great complexity.

HARVEST

2023

GRAPE VARIETIES

Antão Vaz, Verdelho, Viognier among others

CLASSIFICATION

IG Alentejano

YIELD (TON/HA)

10

SOIL

Clay and Schist



VINIFICATION

Mechanical Harvested during the night. Total Destemming. Maceration before fermentation of 8h. Pressed under vacuum, fermentation under controlled temperature (15° to 18°) in stainless steel vats during 10 to 15 days.

AGEING

Inox vat sur lies

TASTING NOTES

COLOR: Yellow citrus hue with greenish hints

AROMA: Complex aroma of tropical fruits, mineral and floral notes

PALATE: Strong personality, intense and full with good acidity. A fresh and vigorous final.

ANALYSIS *

Alcohol | 12,5 %

Total Acidity | 5,4 g/l

PH | 3,38

Volatile Acidity | 0,20 g/l

MATCHES WITH

Fresh sea fish, seafood and sushi

AVAILABLE IN

0,75L; BIB 3L

AWARDS

Product produced and marketed according to stutory and regulatory requirements on food safety - contains sulfites Store in a cool, dry place, away from direct light. Always store the product at temperature of 12°C to 20° C.

* reference values