

Ciconia

CICONIA BRANCO 2025

HARVEST REPORT

Although production was low, the 2025 harvest was of exceptional quality at Casa Relvas. Spring was rainy and there was significant pressure from mildew. The vines were comfortable in terms of water requirements during the early growing season, developing excellent foliage. The mild, dry summer allowed the plants to reach maturity in excellent condition. During ripening, temperatures were mild with no heat spikes, which allowed the grapes to ripen perfectly and produce wines with great intensity and character.

HARVEST

2025

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 | 5,2 g/l

PH | 3,29

Volatile Acidity | 0,21 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