



BRANCO VINHAS VELHAS '22

Grape Variety: Crato Branco Old Vines (Roupeiro)

Denomination: Vinho Regional Algarve

Vinification: 50 year old vines, hand harvested and whole bunch pressed, hyperoxidation of the must without addition of So₂, fermented and aged for 6 months 50% in used oak barrels 50% stainless steel tanks

Winemaker: Joana Maçanita

Alcohol: 11,5%

Residual Sugar: 0.6g/L

Fermentation Temperature: 14°C

Malolactic: yes

Skin Contact: No

Total Acidity. 6,6g/L

Bottled: 2150 0,75 L

Vintage: 2022

Release Date: February 2024

Serving Temperature: Between 6°C and 8°C

Food Pairing: Perfect combination with regional dishes as well as fish especially with shellfish

Tasting Notes: Clear lemon yellow in colour, on the nose pronounced notes of passion fruit with hints of jasmine and magnolia, on the palate a round and crisp wine.