

Ciconia

CICONIA BRANCO 2022

HARVEST REPORT

2022 was one of the most challenging vintages at Casa Relvas. The winter was cold and very dry. Spring was rainy with average mildew pressure, the vines were very comfortable with water needs during the beginning of the growing season. In summer, temperatures were quite high, and there was no rain from May until September. The warmer days brought high Cicadella pressure and some hard to manage sunburn in some vineyards in the warmer parts of the region! Ripening was quite slow, promising a very concentrated vintage.

HARVEST

2022

GRAPE VARIETIES

Antão Vaz, Viognier, Verdelho, among others

CLASSIFICATION

IG Alentejano

YIELD (TON/HA)

10

SOIL

Granitic



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

in stainless still vats

TASTING NOTES

COLOR: Yellow citrus

AROMA: Complex aroma of white fruits, fresh herbs and floral notes

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

ANALYSIS *

Alcohol | 12,5 %

Total Acidity | 5,0 g/l

PH | 3,37

Volatile Acidity | 0,32 g/l

MATCHES WITH

Fresh fish, seafood and sushi

AVAILABLE IN

0,75L

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