

Ciconia

CICONIA BRANCO 2024

HARVEST REPORT

2024 was a year of great quality in Alentejo. The spring was very wet, which allowed an excellent amount of moisture reserves in the soil. The summer was mild, with no big temperature spikes, and ripening was slow and in some regions very late. Cicadela has become our region's greatest challenge. The 2024 wines are of enormous aromatic purity, good concentration and very ripe.

HARVEST

2024

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 | 3,23

Volatile Acidity | 0,23 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