



CASA JOSÉ PEDRO
TRÁS-OS-MONTES · PORTUGAL

CASA JOSÉ PEDRO RESERVA BRANCO DOC TRÁS-OS-MONTES 2022

Grape Varieties: Viosinho; Rabigato and Arinto

Alcohol content: 14.5%

Serving Temperature: 8-10°C

Characteristics:

This White Reserve Wine presents a nose of stone fruit aromas, complemented by a floral elegance that reveals its complexity. The well-integrated and discreet toast provides an additional layer of complexity and depth to the wine. On the palate, its balanced and harmonious structure is evident, with a medium body that is perfectly complemented by the freshness that provides a pleasant sensation in the mouth. The texture reflects the quality of the production methods. The fruity flavor is intense and persistent, revealing the excellence of the grapes used. The finish is of good length, with a soft note of fruit and spices that slowly fade away.

We recommend enjoying it with grilled fish dishes or seafood to fully appreciate its complexity and harmony.

Wine-making Process:

Vinification is carried out through the open spout method, followed by static decantation for 24 hours. Two-thirds of the batch undergoes fermentation in stainless steel tanks at a temperature of 14°C, while the remainder undergoes fermentation in 500-liter French oak barrels. The wine is aged for 6 months in the barrels.

Box Size: 295*181*249 mm

Quantity: 6*750ml

Gross Weight: 8.6kg



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