



# QUINTA DO CASAL BRANCO TN

REGIONAL TEJO WINE | RED 2010

**Owned by:** the Lobo de Vasconcelos family

**Winemaker:** Dina Luís

**Terroir:** sandy loam

**Varieties:** Touriga Nacional

**Country / Region / Sub-region:** Portugal /  
Tejo / Almeirim

**Climate:** mild Mediterranean

**Alcohol:** 13,0 %

**Vinification process:**

Fermentation of selected grapes of the Touriga Nacional variety is carried out in traditional “lagares” (foot treading wine presses) using both modern and traditional techniques. Aged for four months in French oak barrels.

**Tasting notes:**

A deep, dense, and intense garnet color with amethyst notes. In the nose it has a strong aroma of balsamic flowers, ripe berries and spices. Strong taste of ripe berries, with notes of chocolate and mint. Smooth tannins. Elegant and balanced structure with a long velvety finish.

**Food matching/pairing:**

Ideal with meat, and cheeses. Recommended serving temperature 16º C – 18 º C.

**Box of 12 bottles x 75 cl (Vertical)**

**Brute weight:** 15.5 kg (12 x 75 cl)

**Box size (h/w /d) in mm :** 335 x 310 x 245

**Standard palette (1.0 m x 1.2 m):** 14 boxes x 5 layers = 70 boxes

**Euro palette: (0.80 m x 1.2 m):** 12 boxes x 5 layers = 60 boxes

**Bottle bar code (EAN13) =** 560 2424 700235

**Box bar code for boxes of 12 bottles (ITF14) =** 1 560 2424 700232

