



# QUINTA DO CASAL BRANCO

DOC (Protected designation of origin) DO TEJO WINE | RED 2014

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

**Winemaker:** Joana Silva Lopes

**Terroir:** sandy loam

**Varieties:** Castelão, Cabernet Sauvignon,  
Touriga Nacional and Alicante Bouschet

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

**Climate:** mild Mediterranean

**Alcohol:** 13,5 %

**Vinification process:**

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

**Tasting notes:**

Deep and intense ruby color. In the nose it has an intense aroma of ripe berries and spices. In the mouth, a strong taste of ripe berries with sweet notes of jam and chocolate. Clear but smooth tannins. An elegant, 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 800010

**Box bar code for boxes of 12 bottles (ITF14) =** 1 560 2424 022085

