

Monte Cascas

Reserva Branco Douro

WHITE 2022 · DOURO DOC

60% Viosinho, 30% Gouveio & 10% Códrega do Larinho

Tasting Notes

COLOUR

Lemon

NOSE

Notes of minerality, pineapple and stone fruit.

PALATE

Creamy texture with hints of pineapple in a lovely balancing acidity.

FOOD PAIRING

Low-cured cheeses (goat), oysters, grilled fish, seafood risotto, pasta with pesto sauce.

SERVING

13° · Ageing: 10 years (2025–2035)



Winemaker Notes

FIRST YEAR OF PRODUCTION

2006

THE VINEYARD

Douro vineyards at 700 metres, planted on veins of granite.

TRAINING SYSTEM

Royat Cordon

CLIMATE & SOIL

Mountainous and continental, with cold nights at altitude; veins of granite, at 700 metres.

HARVEST

Vineyard A. 1st week of September, 100% harvest by hand. Vineyard B. 3rd week of September, 100% hand harvested.

WINEMAKING

The grapes go directly to the press; 4h crushing followed by passive oxygenation with sulfur dioxide addition after 24h cold decanting; fermentation takes place in French oak barrels, with battonage every 15 days.

AGEING

6 months in french oak barrels with 1, 2 and 3 years.

ALCOHOL		TOTAL ACIDITY		VOLATILE ACIDITY		RESIDUAL SUGAR		PH		SO2 F/T	
13%		5,8 g/L		0,3 g/L		0,74 g/L		3,26		18/99 mg/L	
BOTTLE	Borgonha Gran Cru			HEIGHT	294 mm		LAYERS/PALLET	5			
CLOSURE	Natural cork			MAX Ø	92,7 mm		BOTTLES/PALLET	510			
VOLUME	750 ml			BOTTLES/CASE	6		CASES/PALLET	84 cxs			
BOTTLE EAN	5600292865070			CASE WEIGHT	8,7 kg		PALLET WEIGHT	765 kg			
CASE EAN	15600292865077			CASE DIM.	305x180x275 mm		PALLET DIM.	Euro 1200x800x1800 mm			
BOTTLE WEIGHT	685 g			CASES/LAYER	17						