

Cabo da Roca

Guardião dos Oceanos Branco

WHITE 2024 · LISBOA IGP

35% Chardonnay, 35% Fernão Pires & 30% Vital

Tasting Notes

COLOUR

Light yellow

NOSE

Light floral and sweet aroma. Tropical and fruity with balance and structure.

PALATE

Medium finish and elegant flavor.

FOOD PAIRING

Strong cheese, beef and barbecue.

SERVING

12° · Ageing: 3 years (2025–2028)



Winemaker Notes

FIRST YEAR OF PRODUCTION

2014

THE VINEYARD

22 km from atlantic coast at 200 m of altitude with 16 years and 3,500 plants per hectare. Orientation NW-SE.

TRAINING SYSTEM

Unilateral cord

CLIMATE & SOIL

Strong Atlantic influence with alluvial land that contrasts with the slopes where limestone is abundant.

HARVEST

3rd week of September, 100% harvesting machine.

WINEMAKING

The grapes go directly to the press with destemming and crushing; 48h cold; alcoholic fermentation at 14°C.

AGEING

100% in vats

ALCOHOL		TOTAL ACIDITY		VOLATILE ACIDITY		RESIDUAL SUGAR		PH		SO2 F/T	
12,1%		5,94 g/L		0,50 g/L		2,4 g/L		3,19		23/91 mg/L	
BOTTLE	Bordalesa Elite			HEIGHT	315 mm		LAYERS/PALLET	5			
CLOSURE	Natural cork			MAX Ø	72,8 mm		BOTTLES/PALLET	750			
VOLUME	750 ml			BOTTLES/CASE	6		CASES/PALLET	125 cxs			
BOTTLE EAN	5600292865001			CASE WEIGHT	7,2 kg		PALLET WEIGHT	975 kg			
CASE EAN	15600292865008			CASE DIM.	223x150x323 mm		PALLET DIM.	Euro 1200x800x1800 mm			
BOTTLE WEIGHT	420 g			CASES/LAYER	25						