CATARINA WHITE 2020



PENÍNSULA DE SETÚBAL REGIONAL WINE



HISTORY

This wine is dedicated to Catherine of Braganza, Princess of Portugal and Queen of England. The year 1981 was also marked by the birth of a Catarina with strong ties to the company. We dedicate this wine to all Catarina's.

PROFILE

Wine produced with the two main Portuguese white varieties from Península de Setúbal, Fernão Pires and Arinto, and the world's most famous white grape variety, Chardonnay, from north-facing vineyards planted in claylimestone soils on the Azeitão slopes. In 2020, the year was hot and dry, resulting in a regular grape ripening. Fernão Pires, a very early breed, was harvested in the last days of August and soon followed by Chardonnay. The Arinto, later variety, had its optimum maturation already in September in the 2nd fortnight. Both the Fernão Pires and the Arinto must were fermented separately in stainless steel tanks; Part of the Chardonnay was fermented in new French oak barrels, having aged in the same barrels 4 months with "batonnage". The final lot was made in February 2021 and was then bottled.

TASTING NOTES

This 2020 harvest, of pale yellow color, is very delicate, elegant, mineral and floral; In the mouth these impressions are complemented with notes of yellow fruit, such as peach and pineapple, combined with subtle sensations of roasted wood, presenting a firm, very fresh, mineral, long and complex finish. It has positive aging ability in bottle, gaining complexity over time, highlighting notes of nuts.

ANALYSIS | SOIL

ALCOHOL (%VOL.): 13,0
TOTAL ACIDITY (g/I AT): 6,2
PH: 3,25

SO_{2:}110

RESIDUAL SUGAR: 1,1
SOIL TYPE: Clay Limestone

FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

This wine is ideal to accompany soups and fish dishes, as well as light meat or slightly more complex dishes as it has a full-bodied structure and complex aromas. One of our other suggestions is to try this wine with the typical Azeitão cheese.

Apartado 6

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