



HERDADE DOS CASARÕES

ALENTEJO



Monte da Pestana White 2023

GRAPES

Castas Regionais Alentejanas

WINEMAKING PROCESS

Total destemming and cold thermal shock upon receiving the grapes. Gentle pressing with a pneumatic press. Must clarification with cold settling (10° to 12°C) for 48 hours. Fermentation in stainless steel tanks with selected yeasts and with temperature control.

TEST NOTES

Lemon-yellow in color and with a bright appearance. Young and fruity, it presents intense aromas of citrus fruits, combined with notes of stone fruits and floral touches. Intense and full of vivacity, where the natural acidity is in perfect harmony with its structure, so characteristic of the terroir of Fazenda Casarões. It finishes with a long and persistent finish.

SOIL GEOLOGY

Clay-limestone and schist rocks on gentle slopes with southwest exposure, at an average altitude of 360 meters, under the influence of a continental Mediterranean climate, with a large temperature range.

VINEYARD MANAGEMENT

Bilateral and unilateral cord

AVERAGE AGE OF THE VINES

25 years

BOTTLING

June 2025

CHEMICAL ANALYSES

Alcohol – 12%. pH – 3.31. Total Acidity – 5.85 g/l.

HARMONIZATION

Ideal to accompany fish and seafood dishes, but also suitable for vegetarian dishes or simply to enjoy as an aperitif.

RECOMMENDED TEMPERATURE

8-10°C

LOGISTICS COMPOSITION

Box	Europalet
1 Box x 6 Bottles 750 ml	Nº of Boxes 100
224 x 152 x 324 mm	4 Rows of 25 Boxes
8,21 Kg (gross weight)	821 Kg (gross weight)

EAN - 5 600 704 716 105
ITF14 - 15 600 704 716 102