



2021 CASSA WHITE

Region
Douro

Soil
Schist

Elevation
250 Meters

Alcohol
12.5%

Vineyard Quinta da Cassa (Douro Superior)

Grape Varieties 40% Rabigato
40% Viosinho
20% Codega do Larinho

Vinification Hand picked grapes. Cold fermentation technology on reductive environment, with controlled temperature at about 16°C. Very gentle crushing and pressing in an inert atmosphere to preserve all the aromatic potential of grapes. All the pre-fermentation operations were carried out with great accuracy to preserve the intrinsic quality of the wine.

Aging 4 months in stainless steel vats

Tasting Notes Extremely fresh and mineral aromas, citrus and floral notes very typical of Douro white wines. Fresh and full bodied on the palate. Serve with grilled fatty fish, shellfish, sushi and Italian cuisine.

#466062

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PORTUGAL PORTFOLIO | FEB 26, 2024

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