

Casa da Passarella

O Fugitivo Branco Em Curtimenta 2018



TASTING NOTE

Strong cheeses, fish and meat dishes.

VITICULTURE

From a wider range of native grape varieties, including Encruzado, Terrantez, Bical and Uva-Cão.

VINIFICATION

A traditional technique used at Casa da Passarella, fermenting white grapes on solids. Spontaneous alcoholic fermentation from indigenous yeasts, with stems and direct contact with skins for 1 month.

FOOD MATCHING

Full-flavours fish dishes and white meats.

SIZE	75cl
VINTAGE	2018
ABV	12.5%
GRAPE VARIETIES	Other (100%)
CLOSURE	Natural Cork
SKU CODE	J3456118
EXPRESSION	White, Generous, and Intense
COUNTRY	Portugal
REGION	Dão
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.19
TOTAL ACIDITY	7.5g/l Tartaric
RESIDUAL SUGAR	0.4g/l
SKU	J3456118