



VINEYARD & CELLAR PRACTICES

GENERAL INFORMATION

- Winery Name: Monte da Casteleja
- Wine: Monte da Casteleja Branco
- Vintage: 2015
- Appellation: ALGARVE
- Grape varietal: Perrum & Arinto
- Vine age: 16
- Soil composition: limestone, high % of clay and lime.
- Vineyard: 2,0 ha in production+ 0,5 planted in 2015
- Grapes grown: Red grapes: Perrum 1500 plants, Malvasia fina 2000 plants
Arinto 1500 plants,
- Direction of sun exposure: North
- Altitude: 10-14 m
- Yield: 2-3 T/ha

VITICULTURE

- Vine training: double cordon, vertical positioning
- Green harvesting / Crop thinning: number of buds determined at pruning, low vigor vineyard.
- Biodiversity: 3 km from the sea, dominant winds; North-East; 400 mm rainfall mostly in winter and spring. Mild winter, from May until October no significant rainfall.
- Natural fungicides and insecticides, manual weed control.
- Organic certified farming since 2008 by SATIVA
- Permaculture design plan in 2014
- Harvest date: 06/09/2015
- Manual harvest method





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VINIFICATION

- Vineyard fruit sorting
- Treading and skin maceration with stems
- Total time on skins: 4 months
- Pre-fermentation temperature control: 18°C for 2 days
- Fermentation in Stainless steel and old oak barrels
- Ambient yeast
- Spontaneous fermentation and « *pied de cuve* »
- Length of time of fermentation: 30 days
- Temperature-controlled fermentation
- 2 months on lees
- Spontaneous and total malolactic fermentation
- Natural decantation, unique filtration before bottling

TECHNICAL INFORMATION

- SO₂ added, final amount per liter: 33 mg/L
- No enrichment or acidification are added to the wine
- No enzymes used during fermentation or ageing
- Bottling date: 23/05/2016
- Release date: May 2016
- Type of closure: cork
- Quantity produced: 1200 bottles
- Alcohol percentage: 13,66%
- pH: 3,62
- Total acidity: 5,28g/L
- Volatile acidity: 0,88 g/L
- Residual sugar: 2,4 g/L
- Notes on vintage: high percentage of precipitation during the year with temperatures above average.

