



CASA DAS GAEIRAS BRANCO

SKU: PWPRCGB

Located in Obidos, Casa das Gaeiras was founded in the 18th century and has always been considered as a beacon of quality from the region of Lisbon. One of the first producers to bottle its own wines, numerous prestigious awards have been collected over the years. Much of the reputation of Gaeiras stems from the white wine produced here, still referred to as "of the the historic wines of Portugal".

The Obidos DOC is located in a gap between the Peniche Peninsula and the village of Obidos itself. The vineyards benefit from the maritime winds and cooler climate which give the grapes and wines a freshness to balance the hot summers.

The harvest takes place early in the morning to keep the grapes fresh and healthy. Fermented at low temperatures in stainless steel tanks to preserve the primary fruit.

Grape: 35% Arinto, 35% Chardonnay, 30% Fernão Pires

Tasting Notes: An explosion of peach, apricot and pineapple; medium -bodied and unoaked with a tangy, fresh finish.

Food Match: Seafood rice or vegetable curry.

An alternative to: Viognier or Marsanne

Closure: Natural Cork

Farming Practices: Contains Sulfites

