

CASA DA PASSARELLA

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RESERVA DÃO/DOC BRANCO

SUB-REGIÃO SERRA DA ESTRELA

2021

COUNTRY	Portugal
REGION	D.O.C. Dão
SUBREGION	Serra da Estrela
HARVEST YEAR	2021
CLIMATE	Mountain climate
SOIL	Poor
TYPE	Granitic
VINE VARIETIES	Wide range grape varieties (Bical, Cerceal, Barcelo, Terrantez, etc)
AGEING AND WINEMAKING	12 months in oak barrels
ALCOHOLIC STRENGTH	13%
TOTAL ACIDITY	6,78 g/L
PH	3,15
SUGAR	1,2 g/l
COLOUR	Citric
FLAVOUR	Citrus and white fruits lychees
TASTE	Full-bodied, fresh and elegant
AFTERTASTE	Long
CONSUMPTION	Already (with great ageing potencial)
GASTRONOMY	Fish dishes and cheeses
BOTTLE	0,75 Lt
BOX	6/12 bottles
WINEMAKER	Paulo Nunes



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History written in wine

VOLUME III

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RESERVA BRANCO

It is said that one day a sculptor got the look stuck in a known phenomenon of nature: a peacock displayed its majestic mantle of feathers, just to draw attention of the female and satiate his prohibited desires. The show was so splendid, that two days later the artist had already carved a piece based on what he had seen. He gave it the name fan. In order to survive, he also gave it a simple use. And fans started reproducing throughout fashions, people, palaces, operas and seasons, as an essential adornment. But the world would always use the fan to expel heat, never to hold it within themselves. The world, except one woman: Teresa. Teresa had always been a shy and reserved girl, but at her 21st birthday she received a secret gift, a letter and a fan from an admirer, a nobleman who lived in Seville. In the letter, he offered her the absolute, and in return only asked her to always sleep with the fan really close. At the moment that she held the fan for the first time, Teresa became an Empress. Every night she dreamed about strange peacocks satiating their prohibited desires.

2021



1892

**CASA DA
PASSARELLA**

DAO

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