



*B*ASA DO
RASÃO

CATÁLOGO 2013
CATALOGUE 2013
VINHOS / WINES



CASA DO BRASÃO VINIFICATION CENTER

The wine company “A Casa do Brasão Turismo e Vinhos, Lda” was created by the actual owners in 2007 and the main activity is the production and comercialization of wines, with its own winery since 2009.

The vinification center is equiped with the most recent technology and is placed in the heart of the Douro Demarcated Region, in a place of natural beauty made by the banks of the rivers Távora and Têdo, in the small village of barcos (Wine Village) in Tabuaço. The company has several Estates, all in the sub-region of Cima Corgo, in different villages of Tabuaço. Besides the production and comercialition of wine, it also produces olive-oil and cherrys, with the Casa do Brasão and Magusteiros brands. The wines Casa do Brasão are currently in the national and international market.

The “A Casa do Brasão Turismo e Vinhos, Lda” is a dream come true from the Azevedo Family, that dedicates themselves to this project with soul and passion, that reflects it in the produced wines



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VINHO TINTO
RED WINE

*Br*ASA DO
BRASÃO



GRANDE RESERVA RED 2009



CASA DO
BRASÃO

Designation: Casa do Brasão Red

Category: Red DOC Douro

Year: 2009

Grape varieties – Touriga Franca, Touriga Nacional, Tinta Roriz, Sousão and others with an average age of 25 years.

Colour – Red

Wine technology – Total destemming of the grapes. Alcoholic fermentation in tanks of stainless steel with stirring and temperature controlled at 25°C during 10 days.

Maturation – 14 months in casks of French and American oak.

Visual aspect – Clear

Colour – Purple

Aroma – Wild fruits and spices with hints of chocolate and coffee.

Taste – Well structured and well balanced with mild acidity and silky tannins.

Wine Characteristics

Alcohol – 13,5% Vol.

pH – 3,63

Total acidity – 5,5 g/dm³

Residual sugar – <4,0 g/dm³



RESERVA RED 2010



CASA DO
BRASÃO

Designation: Casa do Brasão Red
Category: Red DOC Douro
Year: 2010

Grape varieties - Touriga Franca, Touriga Nacional, Tinta Roriz and others with an average age of 25 years.

Colour- Red

Wine technology - Total destemming. Alcoholic fermentation in tanks of stainless steel with stirring at controlled temperature of 25°C during 10 days.

Maturation - 12 months in casks of French and American oak.

Visual aspect - Clear

Colour - Purple

Aroma - Red fruit and spices, with hints of caramel and vanilla.

Taste - Well structured and well balanced with mild acidity and silky tannins.

Wine Characteristics

Alcohol - 13,5% Vol.

pH - 3,54

Total acidity - 5,6 g/dm³

Residual sugar - <4,0 g/dm³



DOC RED 2011



CASA DO
BRASÃO

Designation: Casa do Brasão Red
Category: Red DOC Douro
Year: 2011

Grape varieties - Touriga Franca, Touriga Nacional, Tinta Barroca e Tinta Roriz.
Colour- Red

Wine technology - Total destemming of the grapes. Alcoholic fermentation in tanks of stainless steel with stirring and temperature controlled at 25°C. during 8 days.

Visual aspect - clear
Colour - Ruby
Aroma - Accentuated aroma of red fruit.
Taste - well structured and well balanced.

Wine Characteristics
Alcohol - 14,0% Vol.
pH - 3,54
Total acidity - 5,54 g/dm³
Residual sugar - <4 g/dm³



CASA DO
BRASÃO

DOC RED 2011



Designation: Casa do Brasão Red
Category: Red DOC Douro
Year: 2011

Grape varieties - Touriga Franca, Touriga Nacional, Tinta Barroca e Tinta Roriz.
Colour- Red

Wine technology - Total destemming of the grapes. Alcoholic fermentation in tanks of stainless steel with stirring and temperature controlled at 25°C. during 8 days.

Visual aspect - clear
Colour - Ruby
Aroma - Accentuated aroma of red fruit.
Taste - well structured and well balanced.

Wine Characteristics
Alcohol - 14,0% Vol.
pH - 3,54
Total acidity - 5,54 g/dm³
Residual sugar - <4 g/dm³



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ESPUMANTE
SPARKLING WINE

*Br*ASA DO
RASÃO



SPARKLING WHITE 2010



CASA DO
BRASÃO

Designation: Casa do Brasão Sparkling Wine
Category: DOC Douro
Year: 2010

Grape varieties – Malvasia Fina

Wine technology – Total destemming. Static clarification of the must during 24 hours. Alcoholic fermentation in steel tanks at 14°C during 10 days. Secondary fermentation in bottle according to the Classic method.

Aging – In bottle during 10 months.

Visual aspect – Clear with fine persistent effervescence.

Colour – Citrine

Aroma – pronounced citrine.

Taste – well balanced with creamy delicate structure.

Alcohol – 12,5% Vol.

pH – 3,17

total acidity: 5,96 g/dm³

residual sugar : 4,2 g/dm³





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MOSCATEL

ASA DO
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DOC MOSCATEL



CASA DO
BRASÃO

Designation: Casa do Brasão Reserva
Category: Moscatal DOC

Grape varieties: Moscatal Galego Branco.

Wine technology: Alcoholic fermentation takes place during 2 days in a inox tank at a temperature of 24°C. Maceration takes place during the fermentation process. We stop fermentation by adding wine spirit, allowing to increase the alcohol and maintain some residual sugar

Visual aspect – Clear

Colour – golden colour

Aroma – Orange and honey

Taste – Round, sweet and good acidity

Wine Characteristics

Alcohol – 17% Vol.

pH – 3,26

Total acidity – 54,70 g/dm³

Residual sugar – 143 g/dm³



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VINHO BRANCO
WHITE WINE

*Br*ASA DO
RASÃO



RESERVA DOC WHITE 2011



CASA DO
BRASÃO

Designation: Casa do Brasão White

Category: Branco DOC Douro

Year: 2011

Grape varieties - Rabigato, Malvasia Fina, Malvasia Rei

Colour- White

Wine technology - Total destemming, followed by light pressing in pneumatic press. Alcoholic fermentation in tanks of stainless steel with temperature controlled at 16°C during 12 days.

Maturation - Stainless steel.

Visual aspect - Clear

Colour - citric colour

Aroma - Lemon with mineral notes.

Taste - Good acidity and fresh to taste.

Wine Characteristics

Alcohol - 13,5% Vol.

pH - 3,21

Total acidity - 5,0 g/dm³

Residual sugar - 2,1 g/dm³



WHITE DOC 2011



CASA DO
BRASÃO

Designation: Casa do Brasão White
Category: Branco DOC Douro
Year: 2011

Grape varieties - Malvasia Fina, Gouveio, Cerceal, Viosinho e Rabigato
Colour: White

Wine technology - Total destemming, followed by light pressing in pneumatic press. Alcoholic fermentation in tanks of stainless steel with temperature controlled at 16°C during 12 days.

Maturation - Stainless steel.

Visual aspect - Clear

Colour - citric colour

Aroma - Tropical fruit, lemon with mineral notes.

Taste - Good acidity and fresh to taste.

Wine Characteristics

Alcohol - 13,0% Vol.

pH - 3,28

Total acidity - 5,54 g/dm³

Residual sugar - 2,4 g/dm³



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VINHO ROSÉ
ROSE WINE

*Br*ASA DO
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ROSE



CASA DO
BRASÃO

Designation: Casa do Brasão Rose
Category: Vinho de Mesa

Grape varieties – Touriga Franca Touriga Nacional, Tinta Roriz
Colour- Rose

Wine technology – Total destemming, followed by light pressing in pneumatic press. Alcoholic fermentation in tanks of stainless steel with temperature controlled at 16°C during 12 days.

Visual aspect – Clear
Colour – Rosé
Aroma – Tropical fruit
Taste – Good acidity and freshness

Wine Characteristics
Alcohol – 12,5 % Vol.
pH – 3,40

Total acidity – 5,8 g/dm³
Residual sugar – 1,8 g/dm³



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VINHOS DE MESA
TABLE WINES

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BAG-IN-BOX
WHITE

CASA DO
BRASÃO

Region – Douro
Category – Vinho de Mesa White

Grape varieties- Malvasia Fina, Malvasia Rei, Codega, Rabigato, Cerceal.

Wine technology – Total destemming of the grapes. Alcoholic fermentation in tanks of stainless steel with stirring and temperature controlled at 16°C, during 12 days

Visual aspect – Clear
Colour – Citric colour
Aroma – tropical and citric .

Taste – smooth and fresh

Wine Characteristics

Alcohol - 13,0% Vol.

pH - 3,3

Total acidity - 5,8 g/dm³

Residual sugar - <4,0 g/dm³





RED BAG-IN-BOX

*B*ASA DO
RASÃO

Region – Douro
Category – Vinho de Mesa Red

Grape varieties - Touriga Franca, Tinta Roriz, Tinta Barroca.

Wine technology - Total destemming of the grapes. Alcoholic fermentation in tanks of stainless steel with stirring and temperature controlled at 25°C, during 8 days

Visual aspect - Clear
Colour - Ruby
Aroma - Red fruit .

Taste - smooth and fresh

Wine Characteristic
Alcohol - 13,0% Vol.
pH - 3,5

Total acidity - 5,5 g/dm³
Residual sugar - <4,0 g/dm³





CASA DO BRASÃO TOURISM

The company, besides the commercialization and production of wine, it has also a building dedicated to House Tourism Vacations. This building is placed in the center of Tabuaço Village, in the Douro Demarcated Region.

This Century House that gives name to the company, is from the 17th century, and it was restaured by the actual owners, that kept the all original details, including the coat of arms, the wood staircase and worked ceilings, reflecting the excelent trace of the portuguese mannerism. This House maintains the original details and a close connection to the wine. The building offers to the visitors a cozy enviroment, confort and quietness, after a long walk through some pedestrian walkways, that exist all over the Tabuaço Village or after visiting the Vinification Center and taste the Casa do Brasão Wines.



CASA DO
BRASÃO

