



SANTOS & SEIXO
WINES

ENCOSTA DO SOBRAL SELECTION

White Wine 2019



REGION

Tomar, Regional Tejo Wine

GRAPE VARIETIES

Arinto _____ 40%
Fernão Pires _____ 40%
Malvasia Fina _____ 20%

ANALYSIS

ALCOHOL CONTENT _____ 13 %
PH _____ 3,30
ACIDITY _____ 6,2 gr/L
RESIDUAL SUGAR _____ <1 gr/L

CLIMATE

Temperate Mediterranean influenced by Serra de Tomar.

SOIL

Limestone clay with outcrops of shale.

WINEMAKER

Marco Crespo

TASTING

Open color, intense aroma of fresh fruit and notes of vanilla. In the mouth it is fresh and elegant with a long finish.

It goes well with seafood, fish and Asian food. Serve at a temperature of 10-12°C.

VINIFICATION

Total destemming at reception, thermal shock and cold decantation for 48 hours. Fermentation in stainless steel tanks at a controlled temperature of 13°C.

35% of the lot aged in French and American oak barrels for 3 months.

LOGISTIC SUPPORT

EAN 560 7582 01 002 8 CAIXA (6 X 750 ML)
ITF 1 560 7582 01 002 5

	BOTTLE	BOX	PALLET
HEIGHT (MM)	296	304	1655
WIDTH (MM)	-	163	800
DEPTH (MM)	-	247	1200
GROSS WEIGHT (KG)	1.3	8.0	865

N° OF BOTTLE / BOX	6
N° OF BOXES / LAYER	21
N° OF LAYERS / PALLET	5
N° OF BOXES / PALLET	105

AWARDS



2020
REVISTA DE VINHOS
GOODBUY



Santos & Seixo Wines – Distribuição Lda.
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