



SANTOS & SEIXO
W I N E S

ENCOSTA DO SOBRAL SELECTION

Rose Wine 2019



REGION

Tomar, Regional Tejo Wine

GRAPE VARIETIES

Syrah _____ 50%
Touriga Nacional _____ 50%

ANALYSIS

ALCOHOL CONTENT _____ 12,5 %
PH _____ 3,31
ACIDITY _____ 6,5 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

Salmon color open and crystalline. Slight vegetable and wild fruit. Refreshing in the mouth with very balanced acidity. Dry end.

Pasta, seafood and Asian food. Serve at a temperature of 10-12°C.

VINIFICATION

Total destemming, light pressing and cold settling. Fermentation with controlled temperature 15-16°C. 6 months Inox.

LOGISTIC SUPPORT

EAN 560 7582 01 003 5 CAIXA (6 X 750 ML)
ITF 1 560 7582 01 003 2

	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



Santos & Seixo Wines – Distribuição Lda.
Quinta do Outeiro, n° 186
5030-320 MEDRÕES

351 218 222 308
geral@santoseixo.pt
www.santoseixo.pt

Santos e Seixo Wines
 Santos & Seixo
 vinhos.santosedacasa