



SANTOS & SEIXO  
WINES

## Duquesa Maria Private Selection Red Wine 2018

### REGION

Portalegre - Alentejo, Regional Alentejo Wine.

### GRAPE VARIETIES

Alicante Bouschet \_\_\_\_\_ 50 %  
Aragonez \_\_\_\_\_ 35 %  
Touriga Nacional \_\_\_\_\_ 15 %

### ANALYSIS

ALCOHOL CONTENT \_\_\_\_\_ 15 %  
PH \_\_\_\_\_ 3,65  
ACIDITY \_\_\_\_\_ 5,3 gr/L  
RESIDUAL SUGAR \_\_\_\_\_ <0,3 gr/L

### CLIMATE

With continental influence and summers very dry and hot.

### SOIL

Limestone soil.

### WINEMAKER

Marco Crespo & Frederico Gomes.

### TASTING

With an intense garnet color and a deep aroma of notes of ripe plum and red fruits, Duquesa Maria Private Selection takes us to the warmest plains in the region. In the mouth it presents tannins present, very well balanced and well wrapped with notes of wood. It has a long and elegant finish.

Serve at 16°C.

### VINIFICATION

The grapes are 100% destemmed; 5 days of cold maceration; alcoholic fermentation starts at 20°C and ends at 25°C in stainless steel tanks.

It aged for 18 months in French oak barrels of 225 liters, 50% new and 50% from the 2nd year.

### LOGISTIC SUPPORT

EAN 560 0233 18 144 3 CAIXA (6 X 750 ML)  
ITF 1 560 0233 18 144 0

|                   | BOTTLE | BOX | PALLET |
|-------------------|--------|-----|--------|
| HEIGHT (MM)       | 294    | 165 | 1455   |
| WIDTH (MM)        | -      | 253 | 800    |
| DEPTH (MM)        | -      | 305 | 1200   |
| GROSS WEIGHT (KG) | 1.38   | 8.5 | 875    |

|                       |     |
|-----------------------|-----|
| N° OF BOTTLE / BOX    | 6   |
| N° OF BOXES / LAYER   | 10  |
| N° OF LAYERS / PALLET | 8   |
| N° OF BOXES / PALLET  | 100 |



Santos & Seixo Wines - Distribuição Lda.  
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