



SANTOS & SEIXO
WINES

PERSPECTIVA RESERVA

Red Wine 2016



REGION

Cima Corgo e Douro Superior - Santa Marta de Penaguião. DOC Douro Wine.

GRAPE VARIETIES

Touriga Nacional _____ 60%
Touriga Franca _____ 20%
Tinta Roriz _____ 20%

ANALYSIS

ALCOHOL CONTENT _____ 14 %
PH _____ 3,71
ACIDITY _____ 5,2 g/L
RESIDUAL SUGAR _____ 3,0 g/L

CLIMATE

Continental mountainous with hot and dry summers.

SOIL

Schist soils.

WINEMAKER

Luciano Madureira.



TASTING

It presents a deep ruby color, intense aroma of ripe red fruits with nuances of black plum. In the mouth it presents solid and well present tannins, with an elegant and deep finish.

Meat roll seasoned with mangering, accompanied with fresh Tagliatelle pasta and mozzarella. Serve at a temperature of 18°C.

VINIFICATION

Vinification in wine presses with treading on foot and temperature controlled at 25°. The alcoholic fermentation starts at 12°C and ends at 32°, malolactic fermentation in French oak. 12 months in French Oak barrels, where the polishing of the wine is sought, as well as adding the necessary complexity and finesse, preserving the traces of the terroir.

LOGISTIC SUPPORT

EAN 560 0233 18 132 0 BOX (6 X 750 ML)
ITF 1 560 0233 18 132 7

	BOTTLE	BOX	PALLET
HEIGHT (MM)	300	307	1685
WIDTH (MM)	-	160	800
DEPTH (MM)	-	250	1200
GROSS WEIGHT (KG)	1.3	8.0	827

N° OF BOTTLE / BOX	6
N° OF BOXES / LAYER	20
N° OF LAYERS / PALLET	5
N° OF BOXES / PALLET	100

AWARDS



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.santosdacasa