

Santos da Casa Porto Tawny Red Wine



REGION

Douro

GRAPE VARIETIES

Touriga Franca
Tinta Roriz
Tinta Barroca

ANALYSIS

ALCOHOL CONTENT _____ 19 %
PH _____ 3,59
ACIDITY _____ 4,2 gr/L
RESIDUAL SUGAR _____ 92 gr/dm³

SOIL

Schist soil.

WINEMAKER

Luciano Madureira

TASTING

It presents a red tone, with amber reflections. This wine is characterized by a smooth aromatic freshness which, combined with the aromas of dried fruits, results in a balanced and harmonious whole. In the mouth, sensation of balance between freshness and maturity. To enjoy slightly chilled, as an aperitif, or to accompany with foie gras and cheeses.

VINIFICATION

Pellicular maceration with interruption of fermentation through the addition of wine brandy at 77% Vol. Stage and aging in wood, which in the final batch should correspond to an average age of 3 to 4 years.

LOGISTIC SUPPORT

EAN 560 0233 18 141 2 CAIXA (6 X 750 ML)
ITF 3 560 0233 18 141 9

	BOTTLE	BOX	PALLET
HEIGHT (MM)	323	288	1590
WIDTH (MM)	-	155	1200
DEPTH (MM)	-	234	800
GROSS WEIGHT (KG)	1.55	7.50	774
N° OF BOTTLE / BOX	6		
N° OF BOXES / LAYER	5		
N° OF LAYERS / PALLET	25		
N° OF BOXES / PALLET	100		
N° OF BOTTLES / BOX	600		