



SANTOS & SEIXO  
WINES

## Santos da Casa Espumante Sparkling Wine 2014



### REGION

Távora-Varosa, DOC

### GRAPE VARIETIES

Touriga Nacional \_\_\_\_\_ 70%  
Malvasia Fina \_\_\_\_\_ 30%

### ANALYSIS

ALCOHOL CONTENT \_\_\_\_\_ 12,5 %  
PH \_\_\_\_\_ 3,05  
ACIDITY \_\_\_\_\_ 7,3 gr/l  
RESIDUAL SUGAR \_\_\_\_\_ 7,6 gr/l

### CLIMATE

Great continental influence characterized by hot summers and harsh winters, bordering the Douro region.

### SOIL

Sandy granite soil - clay and light, with reduced capacity for water retention.

### WINEMAKER

Frederico Gomes

### TASTING

Golden in tone with vivid green hints, very expressive and mineral citrus aroma. It presents a very fine bubble and very good acidity, crunchy and some tropical fruit, good volume, intensity and long finish.

Serve at a temperature of 8 to 10°C.

### VINIFICATION

Vinification made in stainless steel vats with temperature control. The whole grape enters a pneumatic press where it undergoes a slight pressing. Fermentation takes place in a reducing environment for 15 days at a temperature of 10 to 12°C. After alcoholic fermentation, the base wine also undergoes malolactic fermentation.

Sur latte since 2014 aging in a 24-month basement and dégorgement in 2018.

### LOGISTIC SUPPORT

EAN 560 0233 18 131 3 CAIXA (6 X 750 ML)  
ITF 3 560 0233 18 131 4

	BOTTLE	BOX	PALLET
HEIGHT (MM)	323	97	1189
WIDTH (MM)	-	328	1200
DEPTH (MM)	-	228	800
GROSS WEIGHT (KG)	1.55	4.80	633.6

N° OF BOTTLE / BOX	3
N° OF BOXES / LAYER	11
N° OF LAYERS / PALLET	12
N° OF BOXES / PALLET	132



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

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

Santos e Seixos Wines  
 Santos & Seixos  
 vinhos.santoscacasa