



SANTOS & SEIXO
WINES

Santos da Casa Red Wine 2017



REGION

Portalegre - Alentejo, Regional Alentejano Wine.

GRAPE VARIETIES

Aragonez _____ 55 %
Syrah _____ 15 %
Alicante Bouschet _____ 15 %
Touriga Nacional _____ 15 %

ANALYSIS

ALCOHOL CONTENT _____ 13,5 %
PH _____ 3,76
ACIDITY _____ 4,8 gr/L
RESIDUAL SUGAR _____ 1,1 gr/L

CLIMATE

With continental influence and summers very dry and hot.

SOIL

Red limestone soils.

WINEMAKER

Paolo Nigra

TASTING

Of ruby color concentrated with good aromatic intensity where the notes of blackberry and black plum are highlighted. In the mouth it is presented with smooth and elegant tannins and a good acidity that gives it freshness. Serve at a temperature of 16°C.

VINIFICATION

Pre-fermentative maceration for 48 hours, fermentation alcohol in stainless steel vats at a controlled temperature of 24°C, followed by malolactic fermentation. 50% of the batch aged in used French and American oak barrels for 6 months.

LOGISTIC SUPPORT

EAN 560 0233 18 106 1 CAIXA (6 X 750 ML)
ITF 1 560 0233 18 106 8

	BOTTLE	BOX	PALLET
HEIGHT (MM)	315	325	1440
WIDTH (MM)	-	150	800
DEPTH (MM)	-	223	1200
GROSS WEIGHT (KG)	1.16	7.2	740

N° OF BOTTLE / BOX	6
N° OF BOXES / LAYER	25
N° OF LAYERS / PALLET	4
N° OF BOXES / PALLET	100

INTENSITY



SOFT



FRESH



DRY



Santos & Seixo Wines – Distribuição Lda.
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