



SANTOS & SEIXO
WINES

Santos da Casa Reserva White Wine 2017



REGION

Baixo Corgo e Cima, DOC Douro Wine.

GRAPE VARIETIES

Viosinho _____ 40%
Rabigato _____ 40%
Gouveio Real _____ 20%

ANALYSIS

ALCOHOL CONTENT _____ 13,5 %
PH _____ 3,21
ACIDITY _____ 5,8 gr/L
RESIDUAL SUGAR _____ 0,8 gr/L

CLIMATE

Continental mountainous with hot and dry summers.

SOIL

Shale soil.

WINEMAKER

Luciano Madureira.

TASTING

The vineyards that give rise to this wine are at an altitude of more than 400m in schist soils, aged over 20 years and with south west exposure. Wine with fruit aroma in jam with balanced minerality, wood integrated into the set. In the mouth fresh, full and intense acidity, very persistent fruit and long finish.

Serve at a temperature of 13°C.

VINIFICATION

Vinified in a cold skin maceration system for 12h, going to a pneumatic press where all the must is removed without pressure to the fermentation vat, static decantation during 24h. 50% fermentation in stainless steel, remaining fermentation in oak barrels of 2 and 3 years, fermentation time between 15 to 20 days (stainless steel) with temperatures from 15° to 18°C. 50% in barrels for 8 months with lifting of fine lees, the remaining 50% in stainless steel.

LOGISTIC SUPPORT

EAN 560 0233 18 113 9 CAIXA (6 X 750 ML)
ITF 1 560 0233 18 113 6

	BOTTLE	BOX	PALLET
HEIGHT (MM)	300	307	1685
WIDTH (MM)	-	160	800
DEPTH (MM)	-	250	1200
GROSS WEIGHT (KG)	1.3	8.2	827

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

AWARDS




 grandes
escolhas

2020
WINE ENTHUSIAST
MARKET CHOICE AWARD



Santos & Seixo Wines – Distribuição Lda.
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