



SANTOS & SEIXO
WINES

Santos da Casa Reserva Alvarinho White Wine 2017



REGION

Monção e Malgaço, Vinhos Verdes

GRAPE VARIETIES

Alvarinho _____ 100%

ANALYSIS

ALCOHOL CONTENT _____ 13,5 %

PH _____ 3,26

ACIDITY _____ 6,4 gr/L

RESIDUAL SUGAR _____ 3,2 gr/L

CLIMATE

Microclimate of cold winters with intermediate precipitation, hot and dry summers, with limited Atlantic influence.

SOIL

Granitic origin.

TASTING

Citric colored wine with an intense and complex aroma with notes of passion fruit. In the mouth it is well structured and with deep acidity. A well balanced set.

Serve at a temperature of 10°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. Fermentation for 6 months. Fermentation time between 15 to 20 days (stainless steel) with temperatures from 15° to 18°C.

6 to 8 months on fine stainless steel lees.

LOGISTIC SUPPORT

EAN 560 0233 18 114 6 CAIXA (6 X 750 ML)
ITF 1 560 0233 18 114 3

| | BOTTLE | BOX | PALLET |
|-------------------|--------|-----|--------|
| HEIGHT (MM) | 345 | 355 | 1570 |
| WIDTH (MM) | - | 157 | 800 |
| DEPTH (MM) | - | 242 | 1200 |
| GROSS WEIGHT (KG) | 1.25 | 7.8 | 654.4 |

| | |
|-----------------------|----|
| N° OF BOTTLE / BOX | 6 |
| N° OF BOXES / LAYER | 21 |
| N° OF LAYERS / PALLET | 4 |
| N° OF BOXES / PALLET | 84 |

INTENSITY



SOFT



FRESH



DRY



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