



SANTOS & SEIXO  
W I N E S

## Santos da Casa Reserva Alvarinho White Wine 2019



### REGION

Monção e Malgaço, Vinho Verde DOC

### GRAPE VARIETIES

Alvarinho \_\_\_\_\_ 100%

### ANALYSIS

ALCOHOL CONTENT \_\_\_\_\_ 13 %  
PH \_\_\_\_\_ 3,24  
ACIDITY \_\_\_\_\_ 6,8 gr/L  
RESIDUAL SUGAR \_\_\_\_\_ 2,8 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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