

Santos da Casa Reserva

Red Wine 2019



REGION

Alentejo - Regional Alentejano Wine.

GRAPE VARIETIES

Alicante Bouschet _____ 30 %
 Syrah _____ 30 %
 Touriga Nacional _____ 20 %
 Cabernet Sauvignon _____ 20 %

ANALYSIS

ALCOHOL CONTENT _____ 14,5 %
 PH _____ 3,55
 ACIDITY _____ 6,4 gr/L
 RESIDUAL SUGAR _____ 0,5 gr/L

CLIMATE

Mediterranean with continental influence and very dry and hot summers.

SOIL

Clay-limestone.

WINEMAKER

Marco Crespo & Rui Lopes.

TASTING

It presents deep ruby color, aroma with leather notes and menthol, lots of ripe fruit well married to the wood. In the mouth it is voluminous and with smooth and fine tannin. Serve at a temperature of 16°C.

VINIFICATION

Winemaking in temperature-controlled tanks at 25°. The grapes are destemmed and crushed directly to the vat, 5 days of cold maceration; alcoholic fermentation starts at 12°C and ends at 32°, Malolactic fermentation in French oak and prolonged maceration. 12 months in French and American oak barrels.

LOGISTIC SUPPORT

EAN 560 0233 18 108 5 CAIXA (6 X 750 ML)
 ITF 1 560 0233 18 108 2

	BOTTLE	BOX	PALLET
HEIGHT (MM)	294	305	1675
WIDTH (MM)	-	183	800
DEPTH (MM)	-	272	1200
GROSS WEIGHT (KG)	1.38	8.61	756.8

N° OF BOTTLE / BOX	6
N° OF BOXES / LAYER	17
N° OF LAYERS / PALLET	5
N° OF BOXES / PALLET	85
N° OF BOTTLE / PALLET	510

