



Casa Santa
Eulália



BRAND

Casa Santa Eulália

TECHNICAL INFO

White Superior Alvarinho 2017

CONTACT

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CASA SANTA EULÁLIA WHITE SUPERIOR ALVARINHO 2017

GRAPES VARIETIES: Alvarinho

REGION: Verdes

PORTUGUESE CLASSIFICATION: IGP

PRODUCTION: +/- 15.000 bottles

BOTTLING DATE: January 2018

CLIMATE: Mediterranean **SOIL:** Clay

WINEMAKERS: Anselmo Mendes / Francisco Marques Leandro

Harvest is made by hand, in 20 kg boxes, with full destemming.

Fermentation occurs in stainless steel vats, at low temperature, with the objective of preserving all its aromatic freshness. It is followed by 6 months of ageing over fine lees.

Tasting notes:

It has a citric colour, an aroma that is characteristic of the variety reminding fruit and citric flowers, and it finishes with an excellent palate, crispy and lingering.

Gastronomy:

Drink with fish, sea food dish and white meat, will be served between 8 and 10°C.

INFORMATION

Alcool vol. - 12,5 %

Total acidity (tartari acid) - 5.9

pH - 3.26

Producer - CSE Sociedade Agricola Lda

BOTTLE

Type - Borgonha

Capacity - 750 ml

Dimensions - Ø 27 cm / 29 cm

Weight - 1.1kg

Ean bar code- 560 0844822131

Cork- Cork

CASE

6 bottles / Horizontally

Dimensions - 18,0 x 26,5 x 25 cm

Weight - 6.6 Kg

Ean bar code - 156008448221383

Material - Carton

Euro palette (0,80 x 1,20 mts.)

Nro of layers - 8 / cases - 96 /

Weight- 633.6kg

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