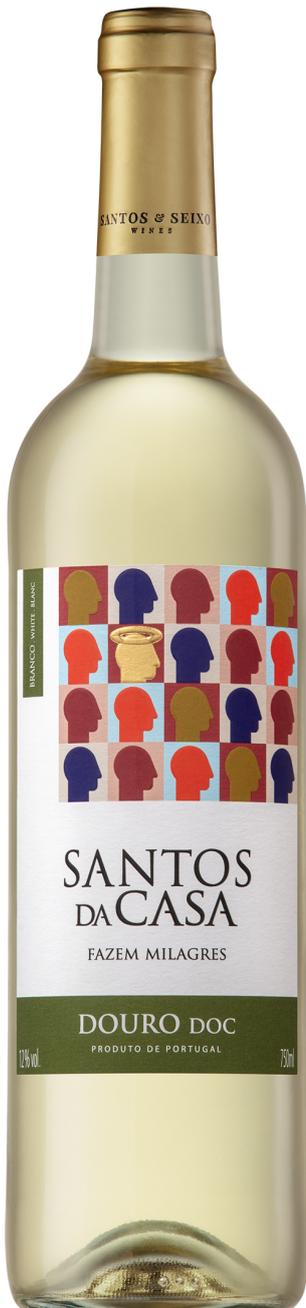




SANTOS & SEIXO
WINES

Santos da Casa White Wine



REGION

Baixo Corgo, DOC Douro Wine.

GRAPE VARIETIES

Rabigato _____ 40%
Gouveio _____ 30%
Código do Larinho _____ 30%

ANALYSIS

ALCOHOL CONTENT _____ 12 %
PH _____ 3,38
ACIDITY _____ 5,9 gr/L
RESIDUAL SUGAR _____ 1,05 gr/L

CLIMATE

Continental dry climate with very high temperatures in summer and cold in winter.

SOIL

Schist soil with laminated rocks.

WINEMAKER

Alexandra Guedes & Rui Lopes.

TASTING

Lemon color, medium intensity aroma with fruity notes reminiscent of well-married peaches and florals with a light toast from French oak aging. In the mouth it is a fresh wine, elegant and long.

Ideal with grilled bream fillet, lemon-colored chicken breast, leek quiche, fresh cheese. Serve at a temperature of 8-10°C.

VINIFICATION

The grapes are hand-picked into 120Kg boxes. Then they are crushed and destemmed and go to the press where there is a slight skin maceration to increase the complexity and structure of the wine, later the must will decant in stainless steel vats for 48 hours at 10 degrees to separate the thick lees, to clean and Fermentation begins at temperatures of 14°C to preserve the fresh fruit, at the end it ages for 7 months in stainless steel on total lees to gain length while maintaining the fruit.

LOGISTIC SUPPORT

EAN 560 0233 18 102 3 CAIXA (6 X 750 ML)
ITF 1 560 0233 18 102 0

	BOTTLE	BOX	PALLET
HEIGHT (MM)	315	325	1760
WIDTH (MM)	-	150	800
DEPTH (MM)	-	223	1200
GROSS WEIGHT (KG)	1.16	7.2	920

N° OF BOTTLE / BOX	6
N° OF BOXES / LAYER	25
N° OF LAYERS / PALLET	5
N° OF BOXES / PALLET	125
N° OF BOTTLES / PALLET	750



Santos & Seixos Wines – Distribuição Lda.
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