



Casa Santa
Eulália



BRAND

Casa Santa Eulália

TECHNICAL INFO

White Sauvignon Blanc 2022

CONTACT

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CASA SANTA EULÁLIA SAUVIGNON BLANC 2022

GRAPE VARIETIES: Sauvignon Blanc

REGION: Verdes

PORTUGUESE CLASSIFICATION: DOC

PRODUCTION: +/- 13.000 bottles

BOTTLING DATE: January 2023

CLIMATE: Mediterranean **SOIL:** Granitic

WINEGROWER / WINEMAKER: Francisco Marques Leandro

Harvest was made in August, moment when the grapes are at their perfect maturation point and it was made by hand, in 20 kg boxes. Destemming is total, followed by a light pressing. The alcoholic fermentation occurs in stainless steel vats, at temperatures of 15°C, during approximately 30 days.

Tasting notes:

This citric-colored wine shows a slight vegetable character, together with some citric fruit. In the mouth it shows vibrant acidity and a lingering finish.

Gastronomy:

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

INFORMATION

Alcohol vol – 12,6%

Total acidity (tartari acid) – 6.2

pH – 3.26

Sugar – Dry

Producer – CSE Sociedade Agrícola Lda

BOTTLE

Type – Borgonha

Capacity – 750 ml

Dimensions – 8 cm / 29 cm

Weight – 1.1Kg

Ean bar code – 560 0844822162

Cork

BOX

6 bottles / Horizontally

Dimensions – 18,0 x 26,5 x 25 cm

Weight – 6,6 Kg

Ean bar code – 15600844822169

Material – Carton

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

Numb. Of layers– 8 / boxes – 96

Weight - 633.6 Kg

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