



Casa Santa  
*Eulália*



## BRAND

Casa Santa Eulália

## TECHNICAL INFO

Sparkling white 2021

## CONTACT

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## CASA SANTA EULÁLIA SPARKLING WHITE 2021

**GRAPE VARIETIES:** Avesso and Arinto

**REGION:** Verdes

**PORTUGUESE CLASSIFICATION:** DOC

**PRODUCTION:** +/- 6.600 bottles

**BOTTLING DATE:** February 2021

**CLIMATE:** Mediterranean **SOIL:** Granitic

**WINEMAKERS:** Francisco Marques Leandro

Harvest is made by hand, in 20 kg boxes, later placed in cold storage for about 12 hours at 7°C. Destemming is total and undergoes a light pressing. The must decantation lasts for about 48 hours after which the alcoholic fermentation occurs in stainless steel vats at 16°C. Later there is a second fermentation in the bottle, with a 12-month ageing.

### Tasting notes:

It has a citric color, a ripped fruit aroma, fine and persistent bubble and excellent mouth-filling.

### Gastronomy:

Drink as an aperitif and complement fish and fish dishes and sea food.

## INFORMATION

Alcool vol – 12%

Total acidity (tartari acid) – 7.9

pH – 3.00

Producer – CSE Sociedade Agricola Lda

## BOTTLE

Type – Espumante clássico

Capacity – 750 ml

Weight – 1.5Kg

Ean Bar code – 560 0844822148

Cork - Cork

## CASE

3 garrafas / Horizontal Position

Weight – 4.5 Kg

Ean Bar Code – 15600844822149

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

Nro Cases – 200

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