

BRAND

Casa Santa Eulália

TECHNICAL INFO

White Alvarinho Trajadura 2023

CONTACT

geral@casasantaeulalia.pt



CASA SANTA EULÁLIA WHITE ALVARINHO TRAJADURA 2023

GRAPE VARIETIES: Alvarinho and Trajadura

REGION: Verdes

PORTUGUESE CLASSIFICATION: DOC PRODUTION: +/- 40.000 bottles BOTTLING DATE: December 2023 CLIMATE: Mediterranean SOIL: Granitic

WINEGROWER / WINEMAKER: Francisco Marques Leandro

Grapes come from vineyards that grow in granite soils, facing east.

Harvest is made by hand, in 20 kg boxes, followed by full destemming and slight pressing. The must is decanted for 48 hours, followed by alcoholic fermentation in stainless steel tanks.

Tasting notes:

The wine has a Bright citric color an aroma that reminds citric fruit with a slight tropicality. In the palate it is easy, fresh and elegant and with a great finish.

Gastronomy:

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

INFORMATION Alcool vol – 12.5% Total acidity (tartari acid) - 6.1 pH - 3.28Producer - CSE Sociedade Agrícola Lda **BOTTLE** Type – Borgonha Capacity - 750 ml Dimensions – 8 cm / 29 cm Weight - 1.1Kg Ean bar code - 560 0844822124 Cork **BOX** 6 Bottles / Horizontally Dimensions - 18,0 x 26,5 x 25 cm Weight - 6,6 Kg Ean bar code - 15600844822254 Material - Carton Euro palette (0,80 x 1,20 mts.) Numb. Of layers - 8 / boxes - 96 Weight - 633.6 Kg

WWW.CASASANTAEULALIA.PT