



Casa Santa  
*Eulália*



## BRAND

Casa Santa Eulália

## TECHNICAL INFO

White Sauvignon Blanc 2023

## CONTACT

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## CASA SANTA EULÁLIA SAUVIGNON BLANC 2023

**GRAPE VARIETIES:** Sauvignon Blanc

**REGION:** Verdes

**PORTUGUESE CLASSIFICATION:** DOC

**PRODUCTION:** +/- 17.000 bottles

**BOTTLING DATE:** February 2024

**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 – 12.5%

Total acidity (tartari acid) – 6.0

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

[WWW.CASASANTAEULALIA.PT](http://WWW.CASASANTAEULALIA.PT)