



Casa Santa
Eulália



BRAND

Plainas

TECHNICAL INFO

Plainas Red 2023

CONTACT

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PLAINAS RED 2023

GRAPE VARIETIES: Vinhão

REGION: Verdes

CLASSIFICATION: DOC

PRODUCTION: +/- 26.000 Bottles

BOTTLING DATE: December 2023

CLIMATE: Mediterranean **SOIL:** Granitic

WINEGROWER / WINEMAKING: Francisco Marques Leandro

Harvest is made by hand, into 20 kg boxes. Destemming is full with crushing. Then the alcoholic fermentation occurs, 50% of the volume in wine mills with foot trading and the other 50% in stainless steel vats using the delestage process.

Tasting notes:

It has an intense garnet color and an aroma that reminds macerated black fruit. In the mouth it shows as a unique, intense, fresh, balanced red wine with live acidity.

Gastronomy:

Drink with traditional regional cooking, should be served to 12°C.

INFORMATION

Alcohol vol – 12.5%

Total acidity (tartaric acid) – 7.2

pH – 3.40

Sugar - dry

Producer – CSE Sociedade Agrícola Lda

BOTTLE

Type – Bordlaise

Capacity – 750 ml

Dimensions – 7 cm / 32 cm

Weight – 1.22Kg

Ean bar code – 560 0844821127

Cork

BOX

6 bottles /Vertically

Dimension – 26.5 x 18.0 x 33.5 cm

Weight – 7,32 Kg

Ean bar code – 15600844821124

Material – Carton

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

Numb. of layers – 4 / boxes– 25

Weight – 732kg