



Casa Santa  
*Eulália*



## BRAND

Plainas

## TECHNICAL INFO

White Loureiro 2023

## CONTACT

geral@casasantaeulalia.pt

## PLAINAS WHITE LOUREIRO 2023

**GRAPE VARIETIES:** Loureiro

**REGION:** Verdes

**PORTUGUESE CLASSIFICATION:** DOC

**PRODUCTION:** +/- 34.000 bottles

**BOTTLING DATE:** January 2024

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

**WINEGROWER / WINEMAKER:** Francisco Marques Leandro

**Harvest is made by hand, in 20 kg boxes, followed by full destemming. Skin maceration occurs for four hours. Fermentation is made in a stainless-steel tank, at temperatures of 13°C, followed by 5-month ageing by battonage**

**Tasting notes:**

**It has a bleached citric color and a floral as well as ripped fruit aroma. In the mouth it is concentrated, with a lingering and persistent finish.**

**Gastronomy:**

**Drink with moderation like appetizer or with fish dishes. Will be served at 8°C**

## INFORMATION

Alcool vol – 12%

Total acidity fr./L (tartari acid) – 6.4

pH – 3.11

Producer – CSE Sociedade Agrícola Lda

## BOTTLE

Type – Bordlaise

Capacity – 750 ml

Dimensions – 7 cm / 32 cm

Weight – 1,22Kg

Ean Bar code – 560 0844821141

Cork

## BOX

6 Bottles / Vertically

Dimensions – 26,5 x 18,0 x 33,5 cm

Weight – 7,32 Kg

Ean Bar code – 15600844821148

Material – Carton

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

Numb. of layers – 4 / boxes – 25

Weight – 732kg

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