



Casa Santa
Eulália



BRAND

Casa Santa Eulália

TECHNICAL INFO

White Alvarinho Trajadura 2022

CONTACT

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CASA SANTA EULÁLIA WHITE ALVARINHO TRAJADURA 2022

GRAPE VARIETIES: Alvarinho and Trajadura

REGION: Verdes

PORTUGUESE CLASSIFICATION: DOC

PRODUCTION: +/- 35.000 bottles

BOTTLING DATE: December 2022

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 – 12,6%

Total acidity (tartari acid) – 6.0

pH – 3.27

Sugar - Dry

Producer – CSE Sociedade Agrícola Lda

BOTTLE

Type – Borgonha

Capacity – 750 ml

Dimensions – 27 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 – 15600844822121

Material – Carton

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

Numb. Of layers – 8 / boxes – 96

Weight - 633.6 Kg

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