



Casa Santa
Eulália



BRAND
Plainas

TECHNICAL INFO
White 2017

CONTACT
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PLAINAS WHITE 2017

GRAPES VARIETIES: *Arinto-Azal*

REGION: *Verdes*

PORTUGUESE CLASSIFICATION: *DOC*

PRODUCTION: *+/- 90.000 bottles*

BOTTLING DATE: *December 2017*

CLIMATE: *Mediterranean* **SOIL:** *Clay*

WINEMAKERS: *Anselmo Mendes / Francisco Marques Leandro*

Harvest is made by hand, in 20 kg boxes, followed by full destemming. There is a slight pressing, and fermentation occurs in 10.000-litres stainless steel vats, at temperatures between 13 and 16°C.

Tasting notes:

It has a citric colour and a citric fruits aroma with excellent freshness.

Gastronomy:

Drink with moderation like appetizer or with fish dishes, will be served at 8°C.

INFORMATION

Alcool vol. - 12 %

Total acidity (tartari acid) - 6.4

pH - 3.2

Producer - CSE Sociedade Agricola Lda

BOTTLE

Type - bordalaise

Capacity - 750 ml

Dimensions - Ø 23 cm / 32 cm

Weight - 1.22kg

Ean bar code - 560 0844821110

Cork - Cork oak

CASE

6 Bottles / Vertically

Dimensions - 26.5.ox18,0 x 33.5 cm

Weight - 7,2 Kg

Ean bar code - 1560 0844821117

Material - Carton

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

Nro of layers (row) -4 / cases - 25 /

Weight- 732kg

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