



## BRAND

Casa Santa Eulália

## TECHNICAL INFO

White Alvarinho Trajadura 2017

## CONTACT

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Casa Santa  
*Eulália*

## CASA SANTA EULÁLIA WHITE ALVARINHO TRAJADURA 2017

**GRAPES VARIETIES:** Alvarinho and Trajadura

**REGION:** Verdes

**PORTUGUESE CLASSIFICATION:** DOC

**PRODUCTION:** +/- 30000 bottles

**BOTTLING DATE:** December 2017

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

**WINEMAKERS:** Anselmo Mendes / 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:

*This wine has a bright citric colour, an aroma that reminds citric fruit with a slight topicality. In the palate it is easy, fresh, and elegant and with a great finish.*

### Gastronomy:

*Drink with fish, sea food dish and white meat, should be served between 8 and 10°C.*

## INFORMATION

*Alcool vol. - 12,5 %*

*Total acidity (tartari acid) - 5.8*

*pH - 3.30*

*Producer - CSE Srociidade Agricola Lda*

## BOTTLE

*Type - Borgonha*

*Capacity - 750 ml*

*Dimensions - Ø 27 cm / 29 cm*

*Weight - 1.1kg*

*Ean bar code-560 0844822124*

*Cork - Cork oat*

## CASE

*6 bottles / Horizontally*

*Dimensions - 18,0 x 26,5 x 25 cm*

*Weight - 6.6 Kg*

*Ean bar code -5600844822254*

*Material - Carton*

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

*Nro of layers -8 / cases - 96 /*

*Weight- 633.6kg*

WWW.CASASANTAEULALIA.PT