



## BRAND

Casa Santa Eulália

## TECHNICAL INFO

White Superior Avesso 2018

## CONTACT

geral@casasantaaulalia.pt



Casa Santa  
*Eulália*

## CASA SANTA EULÁLIA WHITE SUPERIOR AVESSO 2018

**GRAPES VARIETIES:** Avesso

**REGION:** Verdes

**PORTUGUESE CLASSIFICATION:** DOC

**PRODUCTION:** +/- 17.000 bottles

**BOTTLING DATE:** February 2019

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

**WINEMAKERS:** Anselmo Mendes / Francisco Marques Leandro

*This wine comes from vineyards from 12 to 26 years old that grow in granite soils. Grapes are harvested by hand, into 20 kg boxes. Latter, they are destemmed and undergo a slight pressing. Fermentation occurs in stainless steel vats, at temperatures between 15 and 18°C, followed by prolonged ageing over fine lees.*

**Tasting notes:**

*It has a citric colour, an elegant aroma and a citric, crispy and lingering palate.*

**Gastronomy:**

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

## INFORMATION

*Alcool vol. - 13.0 %*

*Total acidity (tartari acid) - 6.8*

*pH - 3.15*

*Producer - CSE Srociiedade Agricola Lda*

## BOTTLE

*Type - Borgonha*

*Capacity - 750 ml*

*Dimensions - Ø 27 cm / 29 cm*

*Weight - 1.1kg*

*Ean bar code - 560 0844822197*

*Cork - Cork oak*

## CASE

*6 bottles / Horizontally*

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

*Weight - 6.6 Kg*

*Ean bar code - 15600844822114*

*Material - Carton*

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

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

*Weight- 633.6kg*

WWW.CASASANTAEULALIA.PT