



Casa Santa

Eulália

BRAND

Plainas

TECHNICAL INFO

Rosé Espadeiro 2019

CONTACT

geral@casasantaeulalia.pt



PLAINAS ROSÉ ESPADEIRO 2019

GRAPES VARIETIES: Espadeiro

REGION: Verdes

PORTUGUESE CLASSIFICATION: DOC

PRODUCTION: +/- 20.000 bottles

BOTTLING DATE: December 2019

CLIMATE: Mediterranean **SOIL:** Granitic

WINEMAKERS: Anselmo Mendes / Francisco Marques Leandro

Harvest is made by hand, in 20 kg boxes, with full destemming and slight pressing. The alcoholic fermentation occurs in stainless steel vats, at low temperature.

Tasting notes:

It has a salmon colour, light and fresh mouth showing a live and crispy acidity and it is marked by its red berries aroma.

Gastronomy:

Recommended as an appetizer as well as a complement for fish, seafood and cold meat meals. Will be served at 8 and 10°C.

INFORMATION

Alcohol vol. - 11 %

Total acidity (tartaric acid) - 7.0

pH - 3.25

Producer - CSE Sociedade Agricola Lda

BOTTLE

Type - bordelaise

Capacity - 750 ml

Dimensions - Ø 23 cm / 32 cm

Weight - 1.22kg

Ean bar code- 560 0844821134

Cork - Cork oak

CASE

6 Bottles / Vertically

Dimensions - 26.5,0x18,0 x 33,5 cm

Weight - 7,32 Kg

Ean bar code - 15600844821131

Material - Carton

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

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

Weight- 732kg

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