



Casa Santa  
*Eulália*

**BRAND**  
Plainas

**TECHNICAL INFO**  
White Loureiro 2019

**CONTACT**  
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## PLAINAS WHITE LOUREIRO 2019

**GRAPES VARIETIES:** Loureiro  
**REGION:** Verdes  
**PORTUGUESE CLASSIFICATION:** DOC  
**PRODUCTION:** +/- 25,000 bottles  
**BOTTLING DATE:** February 2020  
**CLIMATE:** Mediterranean **SOIL:** Granitic  
**WINEMAKERS:** Anselmo Mendes / Francisco Marques Leandro

*Harvest is made by hand, in 20 kg boxes, followed by full destemming. Skin maceration occurs for four hours. Fermentation is made in a stainless steel tank, at temperatures of 13°C, followed by 5-month ageing by battonage.*

**Tasting notes:**  
*It has a bleached citric colour and a floral, as well as ripped fruit, aroma. In the mouth is its concentrated, with a lingering and persistent finish.*

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

### INFORMATION

Alcohol vol. - 13,0 %  
Total acidity (tartari acid) - 6.6  
pH - 3.00  
Producer - CSE Sociedade Agricola Lda

### BOTTLE

Type - bordaloise  
Capacity - 750 ml  
Dimensions - Ø 23 cm / 32 cm  
Weight - 1.22kg  
Ean bar code - 560 0844821141  
Cork - Cork oak

### CASE

6 Bottles / Vertically  
Dimensions - 26.5.ox18,0 x 33.5 cm  
Weight - 72 kg  
Ean bar code - 1560 0844821148  
Material - Carton  
Euro palette (0,80 x 1,20 mts.)  
Nro of layers (row) -4 / cases - 25 /  
Weight- 732kg

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