



Perspectiva Douro DOP Red Wine 2017

40 % TOURIGA NACIONAL, 40% TOURIGA FRANCA & 20% TINTA RORIZ

TASTING

“

Intense color and aroma of blackberries jam. In the mouth the tannins are round and silky.

It's a full wine with correct acidity and long finish.



INTENSE



VELVETY



FRESHNESS



DRYNESS

FOOD PAIRING

“

Turkey stew on toasted bread with carrots and leek.

Serve at a temperature of 18°C.



Rua Prof. Henrique de Barros, Nr. 4, 1º A - Edifício Sagres
2685-338 - Prior Velho
Lisboa, PORTUGAL

351 218 222 308
geral@santoseseixo.pt
www.santoseseixo.pt

Santos e Seixo Wines
 Santos & Seixo
 santoseseixowines

NAME	Perspectiva Douro DOP Tinto Colheita
VINTAGE	2017
REGION	Douro
LOCATION OF THE VINEYARDS	Cima Corgo e Douro Superior
GRAPE VARIETIES	40% Touriga Nacional, 40% Touriga Franca & 20% Tinta Roriz
SOIL (ORIGIN)	Schist
CLIMATE	Continental climate with hot and dry summers.
VINIFICATION	The grapes are 100% destemmed, 2 days of cold maceration and alcoholic fermentation at 25°C.
AGEING	Ageing for 9 months in French and American oak barrels.
ALCOHOL CONTENT	14 %
ACIDITY	5,2 gr/l
PH	3,71
RESIDUAL SUGARS	0,6 gr/l
WINEMAKER	Luciano Madureira

VINIFICATION

“

To guarantee softness the grapes are 100% destemmed. Then the cold maceration intends to pass the fine and fresh flavors from the fruit to the must.

The malolactic fermentation in barrel intends to soften the firm acidity making wine more velvet and textured.

EAN 5600233181344

ITF 15600233181341 | BOX (6 X 750 ML)

	BOTTLE	BOX	PALLET
HEIGHT (MM)	315	325	1450
WIDTH (MM)	-	152	1200
DEPTH (MM)	-	225	800
GROSS WEIGHT (KG)	1,17	7.21	756

N° OF BOTTLE / BOX	6
N° OF BOXES / LAYER	25
N° OF LAYERS / PALLET	4
N° OF BOXES / PALLET	100



Rua Prof. Henrique de Barros, Nr. 4, 1º A - Edifício Sagres
2685-338 - Prior Velho
Lisboa, PORTUGAL

351 218 222 308
geral@santoseseixo.pt
www.santoseseixo.pt

Santos e Seixo Wines
 Santos & Seixo
 santoseseixowines