



SANTOS & SEIXO  
WINES

# Santos da Casa GRANDE RESERVA Alentejo Red Wine 2016

80% ALICANTE BOUSCHET, 20% Petit Verdot

*Produced only in years  
exceptional quality.  
From a limited production of 5510  
units making each bottle a unique  
experience.*

## TASTING

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It has a dark garnet color, a complex aroma with balsamic notes and ripe red fruit, well wrapped with wood.

In the mouth it presents with intense acidity, firm and strong tannins, full and long lasting finish.



## FOOD PAIRING

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Serve at a temperature of 16-17°C.



**NAME** Santos da Casa GRANDE RESERVA DOC Alentejo, Red Wine

**VINTAGE** 2016

**REGION** Alentejo

**LOCATION OF THE VINEYARDS** Estremoz

**GRAPE VARIETIES** 80% Alicante Bouschet & 20% Petit Verdot

**SOIL** Granitic soils.

**CLIMATE** Mediterranean with continental influence and very dry and hot summers.

**VINIFICATION** The grapes are destemmed and crushed directly to the vat, 3 days of cold maceration; alcoholic fermentation of Alicante Bouschet at 24°C to preserve the fruit; Malolactic fermentation in stainless steel vats. Maolactic in new French oak barrels.

**AGING** 24 months in French oak barrels.

**ALCOHOL CONTENT** 14,5 %

**ACIDITY** 5,1 g/L

**PH** 3,84

**RESIDUAL SUGAR** 0,6 gr/l

**WINEMAKER** Paolo Nigra

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CAIXA (6 X 750 ML)

EAN 5600233181092

ITF 15600233181099

	BOTTLE	BOX	PALLET
HEIGHT (MM)	304	170	1510
WIDTH (MM)	-	315	1200
DEPTH (MM)	-	265	800
GROSS WEIGHT (KG)	1.65	9.90	817

N° OF BOTTLE / BOX	6
N° OF BOXES / LAYER	10
N° OF LAYERS / PALLET	8
N° OF BOXES / PALLET	80

