

# Santo Isidro Red

Península of Setúbal, region where are located our wines, is characterized by a climate with great conditions. In this region, we have pozolitic and sandy soils, rich in water. With influences from Mediterranean and from the proximity of the Atlantic sea. This perfect harmony brings a great development to our noble grapes, perfectly adapted, that gives us marvellous quality wines.

**Classification:** Table Wine

**Type:** Red Wine

**Varieties:** 100% Castelão Francês (Periquita)

**Soil:** Sandy Pozolitic

**Characteristics:**

**Taste Note:**

**Colour:** Ruby

**Taste:** While young it has a fruity taste, soft, very pleasant and easy to drink.

**Vinification:** Traditional fermentation in stainless steel vats.

**Aging:** None

**Evolution:** Keeps in very good conditions for 4 years and 1 on Bag-in-Box.

**Analysis:**

**Alcohol Content:** 12.5% vol

**Total Acidity:** 4.7 gr de ácido tartárico

**Ph:** 3.66

**Recommended Plates:** Meat Plates

**Recommended Temperature:** 16-18°C

**Conservation:** Fresh place, dark, with bottle lying down

**Bottling Details:**

Bottle Capacity (ml)	EAN Uni UPC	Quantity of Bottles for Cases	Liquid Weight of each Case (Kg)	Brute Weight of each Case (Kg)	Case EAN SCC	Quantity of Cases for Palette	Palette Weight (Kg)
375 ml	5603016313451	20 x 375 ml	7,5 Kg	13,84 Kg	35603016313452	50	692 Kg
750 ml	5603016283457	6 x 750 ml	4,5 Kg	7,4 Kg	15603016283454	100	740 Kg
750 ml	5603016283457	12 x 750 ml	9,0 Kg	14,4 Kg	25603016283451	60	864 Kg
1 000 ml	5603016000047	12 x 1000 ml	12,0 Kg	19,0 Kg	25603016000041	45	855 Kg
5 lt	5603016000283	---	5 Kg	5,21 Kg	---	136	709
10 lt	5603016000405	---	10 Kg	10,21 Kg	---	72	735
20 lt	5603016000412	---	20 Kg	20,21 Kg	---	30	606

