

Santo Isidro White

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: White Wine

Varieties: 50% Fernão Pires, 15% Bual de Alicante, 15% Tamez and 15% Moscatel

Soil: Sandy Pozolitic

Characteristics:

Taste Note:

Colour: Citric/Straw

Taste: Very fruity while young, fresh in mouth, lightly soft, very easy to drink.

Vinification: Alcoholic fermentation in stainless steel vats at controlled temperature.

Aging: None

Evolution: Keeps in very good conditions for 3 years and 1 on Bag-in-Box.

Analysis:

Alcohol Content: 11.5 %vol.

Total Acidity: 5.2 gr. tartaric acid

pH: 3.35

Recommended plates: Fish and salads.

Recommended Temperature: 10-12°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	5603016293456	20 x 375 ml	7,5 Kg	16,6 Kg	35603016293457	45	747 Kg
750 ml	5603016273458	6 x 750 ml	4,5 Kg	7,4 Kg	15603016273455	100	740 Kg
750 ml	5603016273458	12 x 750 ml	9,0 Kg	14,4 Kg	25603016273452	60	864 Kg
1 000 ml	5603016000542	12 x 1000 ml	12,0 Kg	19,0 Kg	25603016000546	45	855 Kg
5 lt	5603016000290	---	5 Kg	5,21 Kg	---	136	709
10 lt	5603016000429	---	10 Kg	10,21 Kg	---	72	735
20 lt	5603016000436	---	20 Kg	20,21 Kg	---	30	606