



BRAND

Casa Santa Eulália

TECHNICAL INFO

White Avesso 2025

CONTACT

geral@casasantaeulalia.pt



CASA SANTA EULÁLIA

WHITE AVESSE 2025

GRAPE VARIETIES: Avesso

REGION: Verdes

PORTUGUESE CLASSIFICATION: DOC

PRODUCTION: +/- 20.000 bottles

BOTTLING DATE: February 2026

CLIMATE: Mediterranean **SOIL:** Granitic

WINEGROWER / WINEMAKER: Francisco Marques Leandro

This wine comes from vineyards from 12 to 26 years old that grow in granite soils. Grapes are harvest by hand, into 20 kg boxes. Later, they are destemmed and undergo a slight pressing. Fermentation occurs in stainless steel vats, at temperatures between 15 and 18°C, followed by prolonged ageing over fine lees.

Tasting notes:

It has a citric color, an elegant aroma and citric, crispy and lingering palate.

Gastronomy:

Drink with fish, sea food dishes and white meat, will be served between 8 and 10°C.

INFORMATION

Alcool vol – 12,5%

Total acidity (tartari acid) – 6,4

pH – 3,17

Sugar - Dry

Producer – CSE Sociedade Agrícola Lda

BOTTLE

Type – Burgundy

Capacity – 750 ml

Dimensions – 8 cm / 29 cm

Weight – 1,1Kg

Ean bar code – 560 0844822117

Cork – Natural cork

BOX

6 Bottles / Horizontally

Dimensions – 18,0 x 26,5 x 25 cm

Weight – 6,6 Kg

Ean Bar code – 15600844822114

Material – Carton

Euro palette (0,80 x 1,20 mts.)

Numb. Of layers – 8 / boxes – 96

Weight – 633,6 Kg