

QUINTA VALE SANTA LUZIA DOURO RED



Quinta Vale Santa Luzia's legacy of almost three centuries is the result of the vitality and perseverance of generations of entrepreneurs. This wine celebrates all those who create their own path with dedication.

 TYPE: Red Wine

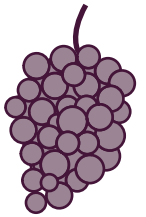
DENOMINATION



Douro, DOC

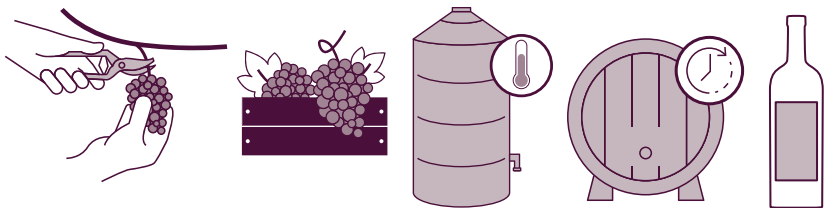
GRAPE VARIETIES

40% Touriga Nacional
40% Touriga Franca
20% Tinta Roriz



TECHNOLOGY

Grapes harvested by hand, carried in small boxes and later selected. Alcoholic fermentation at a controlled temperature, with pre-fermentative maceration. Aged in oak barrels for 12 months



SPECIFICATIONS

Total Acidity
5,3 g/l (tartatic acid)

Alcoholic degree
13,5%

Temperature
Serve between 16°C and 18°C

Consumption
Ready to consume immediately, although it has the potential to continue developing in the bottle for more than 10 years.



AROMA

The nose is fresh, showing seductive aromas of violet and wild berries.



FLAVOUR

Elegant on the palate, evolving into a wine of excellent volume, with a solid structure made of fresh, fine-textured tannins.



ENJOY WITH

Chicken, pizza and pasta.



PT-BIO-10
Agricultura de Portugal



VEGAN



CONTAINS: SULPHITES

LOGISTICS

Bottle



Capacity: 0,75 L
Dimensions: 32,25 x 7,01 cm
Weight: 1,33 kg
Barcode:
5601815 821016

Box



Units per box: 6
Dimensions: 23,1 x 15,4 x 32,3 cm
Weight: 7,8 kg
Barcode:
6 5601815821025

Pallet



Europallet
Layers: 5
Boxes/pallet: 105
Units/pallet: 630
Dimensions: 120 x 80 x 165 cm
Weight: 842 kg

Recommendations for use: Must be of legal age for purchase and/or consumption. Consume with moderation. Contains sulphites.

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