



## ENTRE II SANTOS 2012



### ORIGIN

**Type** Red Wine  
**Classification** Bairrada DOC  
**Harvest** 2012 | **Coupage** L18/15  
**Production volume** 14000 l  
**Soil** Clay-limestone



### GRAPES VARIETIES

80% Baga | 15% Castelão Nacional | 5% Merlot



### ANALYTICAL CONTROL

**Álcohol** 12% vol.  
**Sugar** 1,9 gr / dm<sup>3</sup>  
**Total** 5,6 g / dm<sup>3</sup>  
**pH** 3,33



### PROCESS

**Winemaking**  
Total destemming, separated fermentation in small vats using mechanical tread. Malo-lactic fermentation in wooden vats followed by rest in second and third year barrels up to 6 months.  
**Bottling** 18.460 bottles 75cl  
**Enologist** Raquel Carvalho/Carlos Campolargo  
**EAN** 5600392560936



### CHARACTERISTICS

**Color** rubi  
**Bouquet** attractive aroma, with frank and ripe fruit  
**Taste** floral notes and freshness  
**Final Note** smooth live in the mouth, very gastronomic



### GASTRONOMY

A good friend of meals  
**Service temperature** 16 – 18oC



### PRESERVATION

Storage or preservation conditions are very importante if one wants to preserve the wine characteristics and guarantee a steady evolution over time.  
The storage place should be ventilated to prevent proliferation of fungi and guarantee suitable room temperature.  
Bottles should be kept in a horizontal position safe from oscillations, vibrations or unpleasant odours.  
The wine must furthermore be stored away from light and in a high relative humidity environment.