



SELEÇÃO RED

Country | Portugal

Region | Alentejo

Climate | Mediterranean

Soil | Shale-clayey

Type | Red

Classified as | Regional wine from the Alentejo

Varieties | Aragonéz and Touriga Nacional

Year of Harvest | 2018

Winemaking | Alcoholic fermentation in stainless steel tanks at a controlled temperature between 26°C to 28°C with post-fermentation maceration for a short period of time. 9-month barrel aging.

Tasting notes | Clear in appearance, with an intense ruby color. Intense aroma of ripe fruits, plum and redcurrant, with spice notes. Well-balanced palate with soft tannins. Persistent finish.

Harmonizing Suggestions | Ideal with red meat, lamb, game meat, baked fish and ripened cheese. Drink immediately or store for a maximum of 6 years

Serving temperature: between 16°C and 18°C.

Store in a cool, dry place, protected from light.

Alcohol Content | 14%

Total Acidity | 6.8g/L

PH | 3.68

Residual sugars | 1.8g/L

Winemaker | Patrícia Peixoto and Bernardo Cabral



Casa de Santa Vitória Sociedade Agro-Industrial

Herdade da Malhada, 7800 - 730 Santa Vitória

Telefone: (+351) 284 970 170

www.santavitoria.pt



SELEÇÃO WHITE

Country | Portugal

Region | Alentejo

Climate | Mediterranean

Soil | Shale-clayey

Type | White

Classified as | Regional wine from the Alentejo

Varieties | Arinto and Verdelho

Year of Harvest | 2019

Winemaking | Using the “open pipe”, static clarification method. Alcoholic fermentation for 3 weeks at 12º/14ºC.

Tasting notes | Clear in appearance, with a light citrus color. Intense aroma of tropical fruits. In the palate, its natural acidity adds great vitality and freshness. This is a full-bodied wine with a good persistence.

Harmonizing Suggestions | Ideal with cold salads, seafood, fish dishes and white meats. Drink immediately or store for a maximum of 3 years.

Serving temperature: between 8°C and 10°C.

Store in a cool, dry place, protected from light.

Alcohol Content | 13%

Total Acidity | 6.6g/L

PH | 3.44

Residual sugars | 1.1g/L

Winemaker | Patrícia Peixoto and Bernardo Cabral



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SELEÇÃO ROSÉ

Country | Portugal

Region | Alentejo

Climate | Mediterranean

Soil | Shale-clayey

Type | Rosé

Classified as | Regional wine from the Alentejo

Varieties | Alfrocheiro and Baga

Year of Harvest | 2019

Winemaking | Manual harvesting followed by soft and direct grape pressing. Alcoholic fermentation at 12º/14ºC.

Tasting notes | Rosy colored and clear in appearance. With a strawberry, redcurrant and cantaloupe aroma. The palate is very smooth, with a lively acidity, good persistence and freshness.

Harmonizing Suggestions | Ideal with cold salads, seafood, fish dishes and smoked salmon. Drink immediately or store for a maximum of 3 years

Serving temperature: between 8°C and 10°C.

Store in a cool, dry place, protected from light.

Alcohol Content | 13%

Total Acidity | 6.3g/L

PH | 3.5

Residual sugars | 1.2g/L

Winemaker | Patrícia Peixoto and Bernardo Cabral



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