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SANTIAGO ASSINATURA DE FAMILIA  
2022



VINIFICATION  
NOTES

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Soft pressing, natural decanting.  
Fermentation is in temperature  
controlled stainless vat.  
Aging for 4 months on fine lees.  
Vegan.



REGION

Vinho Verde Region  
Sub-Region of Sousa

SOIL

Granit

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ALCOHOL

10.5 % Vol

ACIDITY

6.5 g/dm<sup>3</sup>

SUGAR

4.4 g/dm<sup>3</sup>

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ARINTO 60%  
LOUREIRO 30%  
TRAJADURA 10%

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CONTENTS

750 ml.

BOTTLE  
BOX

Reno bottle  
12 bottles

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COLOUR  
AROMA  
BODY

Citrine appearance  
Fresh and fruity forward  
Young, bright, fresh, with acidity

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Starters, salads, seafood, white meat

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TEMPERATURE

9°C / 11°C