

QUINTA DOS SANTOS



Escolhido

ESCOLHIDO | WHITE 2022

VINIFICATION FERMENTATION AND MATURATION IN 3200L CONCRETE TANKS FOR A TOTAL OF 9 MONTHS

TASTING NOTES SALINITY, MINERAL, DRY

REGION ALGARVE (LAGOA)

VARIETALS ARINTO
MALVASIA FINA
SERCIAL
VERDELHO

PAIRING WHITE MEAT, FISH, SEAFOOD

TEMPERATURE 8 - 10°C

ALCOHOL 12%



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ESCOLHIDO | ESPUMANTE BLANC DE NOIR 2021

VINIFICATION	FERMENTATION AND MATURATION IN CLAY AMPHORA FOR A TOTAL OF 9 MONTHS
TASTING NOTES	BRIOCHE, PÂTISSERIE, MINERAL
REGION	ALGARVE (LAGOA)
VARIETALS	NEGRA MOLE
PAIRING	OYSTERS AND CURED CHEESE
TEMPERATURE	8 - 10°C
ALCOHOL	12%



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ESCOLHIDO | ROSÉ 2021

VINIFICATION FERMENTATION AND MATURATION IN 3200L CONCRETE TANKS FOR A TOTAL OF 9 MONTHS

TASTING NOTES GRAPEFRUIT, SALINITY, STRAWBERRY

REGION ALGARVE (LAGOA)

VARIETALS TOURIGA NACIONAL
NEGRA MOLE

PAIRING WHITE MEAT, FISH,
SEAFOOD

TEMPERATURE 8 - 10°C

ALCOHOL 12%



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ESCOLHIDO | TINTO 2022

VINIFICATION	FERMENTATION AND MATURATION IN 3200L CONCRETE TANKS FOR A TOTAL OF 12 MONTHS
TASTING NOTES	SOFT TANNINS, RED FRUITS, SPICES
REGION	ALGARVE (LAGOA)
VARIETALS	NEGRA MOLE, TOURIGA NACIONAL SOUSÃO BASTARDO
PAIRING	CHEESE AND RED MEAT
TEMPERATURE	14 - 16°C
ALCOHOL	13,5%

