Portugal, 2025

SACAIO WHITE 5L

CASA RELVAS
ALENTEJO | PORTUGAL

Story Mechanical Harvested during the night. Total Destemming. Maceration before fermentation of 8h. Pressed under vacuum, fermentation under controlled temperature (15° to 18°) in stainless steel vats during 10 to 15 days.

Producer Casa Relvas, a Portuguese winery, aims to produce quality wines for all occasions; wines that evoke good times and represent Alentejo's gift to the world. Established in 1997, the young company has experienced significant growth, managing 750 hectares of cork-producing forests, 250 hectares of olive groves, and 350 hectares of vineyards. Consistency in high-quality production characterizes the six million wine bottles produced annually, earning hundreds of awards and excellent reviews from wine critics. The producer has been awarded the Earth Friendly winery status and engages in numerous environmental conservation projects alongside winemaking. Relvas also focuses on sustainable development through social and economic initiatives. Five percent of Relvas' production is certified organic wines.



COLOR Citric yellow

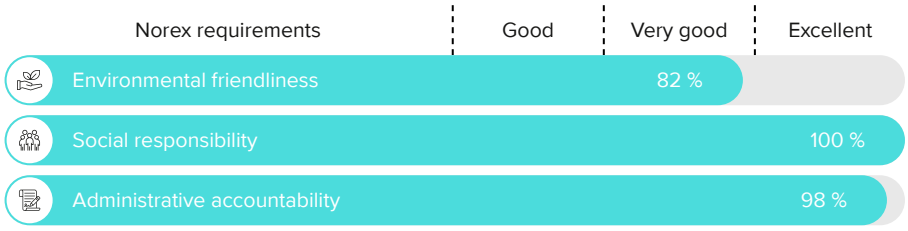
AROMA Elegant aroma of pear and white flowers

TASTE Well balanced and fresh with some volume, fruity and nice persistence.

TIPS FOR USE Fish, sea food and sushi

WINE TYPE	White wines	**PACKAGE SIZE**	4 bottle(s)
GRAPES	Arinto Fernão Pires Antão Vaz	**BOTTLE CLOSING**	Tap
		BOTTLE SIZE	5 l
		PRODUCT NUMBER	198051
MANUFACTURER	Casa Relvas		
ALCOHOL CONTENT	12,5%		
SUGAR CONTENT	4,9 g/l		

Norex Responsibility Indicator: Casa Relvas



Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari