



DFJ VINHOS

MONTE ALENTEJANO

VINHO REGIONAL ALENTEJANO WHITE 2012

Winemaker: José Neiva Correia
Country / Region: Portugal / ALENTEJO
Grape Varieties: Arinto, Roupeiro & Antão Vaz

Vinification method:

Destemming contact with skin contact. Cooled to 15°C, the must is then vacuum filtered with perlités. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C.

Winemaker tasting notes:

Citrine color with aromas of mango, apple and green tea. Medium bodied with a perfect balance between acidity and alcohol, a refreshing and persistent finish.

Serving suggestions:

Best consumed at a temperature of 10°C, an excellent complement to fish dishes, salads and white meat.

ABV at 20°C: 13,0
Volume at 20°C g/cm³: 0,9894
Dry Extract total g/dm³: 19,8
Volatile acidity in acetic acid g/l: 0,30
Total acidity inTH2 g/l: 4,42
Fixed acidity inTH2 g/l: 4,05
pH: 3,30
SO2 (free) & (total) mg/l: 35/87
FT.P0113.00

Carton of 6 bottles x 75 cl (lay down)

Gross weight: 7.9 Kg (6x75cl)

Case dimension: 330x235x155

Standard pallet (1.0mx1.2m): 135 cases (6x75cl) - 15 cases/level x 9 levels

Euro pallet: 96 cases (6x75cl) 12 cases/level x 8 levels

Bar Codes: Bottle: 5 60 031219 068 7

Case: (6x 75cl): 1 560 031219 068 4 / (12x75cl) : 2560 31219 068 1

FCL 1x20' = 2250 cases (on the floor) / 11 Euro Palets / 10 Palets Standard



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Food Quality Certification



The New Portugal

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