



DFJ VINHOS

PAXIS

ARINTO

VINHO REGIONAL LISBOA WHITE 2013

Winemaker: José Neiva Correia
Country/ Region: Portugal / Lisboa
Terroir: Quinta de Porto Franco (Single Estate)
Grapes: Arinto 100%

Vinification method:

Destemming, pelicular maceration and pressing. Cooled to 15°C, the must passes by a vacuum filter with perlites. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C.

Winemaker tasting notes:

A fruited wine with notes of tropical fruits and citrus. In the tasting we feel also mineral notes adding more youth freshness to this powerful, intense and persistent white wine.

Serving suggestions:

It is an excellent aperitif and an exquisite complement to shrimps, seafood, soups, salads, fish dishes, sushi and all type of cheeses.

ABV at 20°C%: 12,0
Volume at 20°C g/cm³: 0,9909
Dry Extract total g/dm³: 18,3
Volatile acidity in acetic acid g/l: 0,38
Total acidity inTH2 g/l: 5,10
Fixed acidity inTH2 g/l: 4,62
pH: 3,21
SO2 (free) & (total) mg/l: 40/124

Carton of 12 bottles x 75cl (vertical)
Gross weight: 16,4 kgs (12x75cl)
Case dimension (mm): 310x235x340
Pallet standard (1.0mx1.2m): 68 cases (12x75cl) - 17 cases/level x 4 levels
Euro pallet (0,80m x 1,20m): 48 cases (12x75cl) - 12 cases/level x 4 levels
Bottle bar code: 560 031219 138 7
Case bar code: 2 560 031219 138 1
FCL 1x 20' = 1200 cases of 12/ 2450 cases of 6 (in the floor) / 11 Euro pallets / 10 Pallets Standard
Truck 30T = 29 Euro pallets / 21 Pallets Standard



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