



TWO RAVENS

VINHO REGIONAL LISBOA WHITE 2013

Winemaker: José Neiva Correia
Country / Region: Portugal / Lisboa
Grape Varieties: Blend of Fernão Pires & Chardonnay

Vinification method:

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

Winemaker tasting notes:

It's a dry bright white, fruited, young refreshing white with apple and lemon notes in the aroma and tasting. It's a pleasant easy drinking wine, smooth, easy drinking, a real day by day wine.

Serving suggestions:

Excellent aperitif, it's also a delicious complement of fish, white meat, vegetarian, Indian and Thai cuisines and as well lighter flavoured dishes, and fresh cheeses.



ABV at 20°C%: 11,5
Volume at 20°C g/cm³: 0,9926
Dry Extract total g/dm³: 26,1
Volatile acidity in acetic acid g/l: 0,36
Total acidity in TH2 g/l: 4,95
Fixed acidity in TH2 g/l: 4,50
pH: 3,30
SO2 (free) & (total) mg/l: 31/140
FT.P.00

Gross weight: 7.5 kg (6x75cl)/15 kg (12x75cl)
Case dimension(12x 75cl): 320 x 245 x310
Standard pallet (1.0mx1.2m): 75 Cases (12x75cl) - 15 Cases/nível x 5 levels
Europallet (0,80mx1,2m): 48 Cases (12x75cl) - 12 Cases/level x 4 levels
FCL 1x 20' = 2400 cases (on the floor) / 11 Euro pallets / 10 Pallets Standard
FCL 1x40' = 2460 cases (on the floor) / 23 Europallets / 21 Standard pallets
Carton bar code (ITF14) (6 x 75cl)/(12x75cl): 15600312191650 / 25600312191657
Bottle bar code: 5600312191653

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