

# DFJ

## Alvarinho & Chardonnay

Vinho Regional Lisboa | branco 2014



**Winemaker:** José Neiva Correia  
**Country / Region:** Portugal / Lisboa  
**Terroir:** Quinta do Porto Franco (Single Estate)  
**Grape Varieties:** Alvarinho 50% and Chardonnay 50%

**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:**

Complex, full in the mouth, fresh and tasty. In the tasting is intense, persistent and refreshing.

**Serving suggestions:**

This is the perfect aperitif and the white you could trust. **We recommend to serve at the temperature of 8-10°C.**

**ABV at 20°C%:** 12,5

Volume at 20°C g/cm<sup>3</sup>: 0,9932

Dry Extract total g/dm<sup>3</sup>: 29,7

Volatile acidity in acetic acid g/l: 0,36

Total acidity inTH2 g/l: 6,38

Fixed acidity inTH2 g/l: 5,93

pH: 3,41

SO2 (free) & (total) mg/l: 22/166

**Carton of 6 bottles x 75 cl (lay down)**

Gross weight: 8,3 kgs (6x75cl)

Case dimension / cm: 310x255x175

Standard pallet (1.0mx1.2m): 128 cases (6x75cl) - 16 cases/level x 8 levels

Euro pallet (0.80mx1,2m) = 96 cases (6x75cl) - 12 cases/level x 8 levels

Bottle bar code (EAN13) = 560 031219 073 1

Carton bar code (ITF14) = 1 560 031219 073 8

FCL 1x 20' = 2200 cartons (on the floor) / 11 euro pallets / 10 standard pallets



  
**DFJ VINHOS**  
*The New Portugal*

**WINE ENTHUSIAST**  
THE WORLD IN YOUR GLASS

**88 points**

**DFJ Vinhos 2014 DFJ  
Alvarinho-  
Chardonnay (Lisboa)**

An intriguing blend of grapes, bringing ripe, smooth Chardonnay up against crisp, green Alvarinho. It will work, once the wine has settled down and integrated. It's fresh, with crisp citrus and ripe apricot flavors, all shot through by acidity. Drink from 2016.

— R.V. Published 10/1/2015

**BEST BUY**

