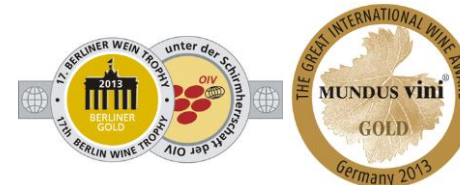




GRAND'ARTE CHARDONNAY VINHO REGIONAL ESTREMADURA WHITE 2012



Winemaker: José Neiva Correia
Country / Region: Portugal / Estremadura
Grape Varieties: Chardonnay 100%

Vinification method:

Destemming contact with skin contact. 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:

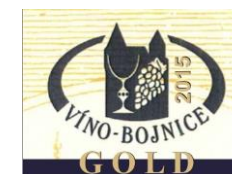
Very aromatic, fruity, rich, with a perfect acidity, who gives an excellent freshness and a pleasant and persistent end of tasting.

Serving suggestions:

To drink not too fresh, being a perfect aperitif, and the right match with fresh cheeses, seafood and all type of fish.

ABV at 20°C%: 12,5
Volume at 20°C g/cm³: 0,9932
Dry Extract total g/dm³: 29,4
Volatile acidity in acetic acid g/l: 0,55
Total acidity in TH2 g/l: 7,05
Fixed acidity in TH2 g/l: 6,36
pH: 3,14
SO₂ (free) & (total) mg/l: 35/121

Carton of 6 bottles x 75 cl (lay down)
Gross weight: 8,7 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) = 5 60031219007 6
Carton bar code (ITF14) = 1 560031219007 3
FCL 1x 20' = 2200 cartons (on the floor) / 11 euro pallets / 10 standard pallets
Truck 30T / 24T = 27 euro pallets / 20 Standard pallets



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