

POINT WEST

Alvarinho & Chardonnay | Vinho Regional Lisboa | white 2015



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 perlit. 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%: 13,0
Volume at 20°C g/cm³: 0,9914
Dry Extract total g/dm³: 26,1
Volatile acidity in acetic acid g/l: 0,42
Total acidity in TH2 g/l: 6,30
Fixed acidity in TH2 g/l: 5,88
pH: 3,19
SO₂ (free) & (total) mg/l: 40/146

Gross weight: 7,6 kg (6x75cl)
Case dimension: 330x240x160
Pallet Standard (1.0mx1.2m): 135 cases (6x75cl); 15 cases/level x 9 levels
Euro pallet (0,80 m x 1,2m): 96 cases (6x75cl); 12 cases/level x 8 levels
Bottle bar code (EAN13) = 560 031219 122 6
Carton bar code (ITF14) (6x 75cl): 1 560 031219 122 3
FCL 1x 20' = 2450 cartons (on the floor)/ 11 euro pallets/ 10 standard pallets
Truck 30T = 29 euro pallets / 21 Standard pallets


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DFJ Vinhos 2015 Point West White (Lisboa)

This is a ripe, smooth blend of Alvarinho and Chardonnay. The two complement each other well with yellow fruits touched by a more citrus edge and a rich character. It is fruity, full-bodied and ready to drink.

— R.V. Published 11/1/2016

