

CORETO

Vinho Regional Lisboa | white 2015



Winemaker: José Neiva Correia
Country: Portugal / Region: Lisboa
Grape Varieties: Fernão Pires 81,5%, Arinto 12,5%, Chardonnay 5,0% and Moscatel 1%

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:

A dry crisp, refreshing wine with a full fruit flavour and good body. Only premium quality grapes are used and this is shown by the combination of delicate aroma, delicious apple and grape fruit and a lively citrus finish.

Serving suggestions:

Chilled, it is excellent with food or by itself. Will accompany, for example, fish, and white meat, vegetarian and oriental dishes. We recommend to serve at the temperature of 8-10°C.

ABV at 20°C%: 12,0
Volume at 20°C g/cm³: 0,9935
Dry Extract total g/dm³: 28,1
Volatile acidity in acetic acid g/l: 0,31
Total acidity in TH2 g/l: 5,10
Fixed acidity in TH2 g/l: 4,79
pH: 3,27
SO₂ (free) & (total) mg/l: 31/130



Korea Wine Challenge 2016
BRONZE MEDAL


DFJ VINHOS
The New Portugal

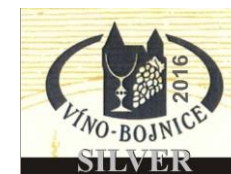
WINE ENTHUSIAST

85
POINTS
Best Buy

DFJ Vinhos 2015 Coreto
Branco White (Lisboa)

Light and fruity, the wine has a smooth edge that is cut with acidity. It is an immediately accessible wine with a zesty lemon finish.

— R.V. Published 11/1/2016



Gross weight: 7.60 kg (6x75cl) or 15.2 kg (12x75cl)
Case dimension (mm): 330x235x155
Pallet Standard (1.0mx1.2m) - 135 cases - 15 cases/level x 9 levels
Euro pallet (0,80m x1.20m): 96 cases - 12 cases/level x 8 levels
Bottle bar code (EAN13) = 560 031219 053 3
Case bar code (ITF14): (6 x 75cl): 1 560 031219 0530
FCL 1x 20' = 2500 cases of 6 (in the floor) / 11 Euro pallets / 10 Pallets Standard