

CORETO

Vinho Regional Lisboa | white 2016



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

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

