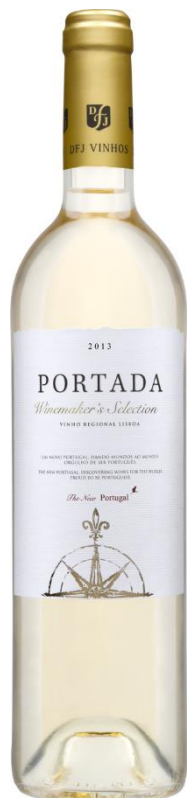


PORTADA

WINEMAKERS SELECTION

Vinho Regional Lisboa | white 2016



Winemaker: José Neiva Correia

Country / Region: Portugal / Lisboa

Grape Varieties: Blend of Fernão Pires 75%, Arinto 12,5%, Alvarinho 2,5%, Chardonnay 4,0%, Riesling 2,5%, Moscatel 1% and Verdelho 2,5%

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:

It's a dry bright white, fruited, young refreshing white with apple and lemon notes in the aroma and tasting. It's a pleasant easy drinking wine, smooth, easy drinking, a real day by day wine.

Serving suggestions:

Excellent aperitif, it's also a delicious complement of fish, white meat, vegetarian, Indian and Thai cuisines and as well lighter flavoured dishes, and fresh cheeses.

We recommend to serve at the temperature of 8-10°C.

ABV at 20°C: 12,0

Volume at 20°C g/cm³: 0,9940

Dry Extract total g/dm³: 30,7

Volatile acidity in acetic acid g/l: 0,30

Total acidity in TH2 g/l: 5,18

Fixed acidity in TH2 g/l: 4,88

pH: 3,30

SO2 (free) & (total) mg/l: 40/134

FT.P.072.00



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**DFJ Vinhos 2016 Portada
Winemaker's Selection
Branco White (Lisboa)**

Apple flavors dominate this attractive blend of seven grapes, including three aromatic varieties, that give the wine its perfumed character. So although it is young and with enough acidity, it is the hints of lychee and peppered pear that add interest to the wine.
Drink now.

— R.V. Published 8/1/2017