



DFJ VINHOS

# PORTADA

## MEDIUM SWEET

### VINHO REGIONAL LISBOA WHITE 2012



**Winemaker:** José Neiva Correia

**Country / Region:** Portugal / Lisboa

**Grape Varieties:** Blend of Fernão Pires 40%, Arinto 20%, Alvarinho 15%, Chardonnay 15% & Moscatel 10%

**Vinification method:**

Destemming contact with skin contact. Cooled to 15°C, the must is then vacuum filtered with perlites. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C.

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.



**ABV at 20°C%:** 12,0

**Volume at 20°C g/cm<sup>3</sup>:** 1,0039

**Dry Extract total g/dm<sup>3</sup>:** 55,3

**Volatile acidity in acetic acid g/l:** 0,29

**Total acidity in TH2 g/l:** 5,48

**Fixed acidity in TH2 g/l:** 5,11

**pH:** 3,42

**SO2 (free) & (total) mg/l:** 29/121

**FT.P111.00**

**Gross weight:** 8,3 kg (6x75cl)

**Case dimension:** 330x235x155

**Pallet Standard (1.0mx1.2m):** 135 cases (6x75cl) - 15 cases/level x 9 levels

**Euro pallet (0,80mx1,2m):** 96 cases (6x75cl) - 12 cases/level x 8 levels

**Bottle bar code (EAN13) =** 5 60 0312 191080

**Carton bar code (ITF14) (6x 75cl):** 1 560 03121 9108 7

**FCL 1x 20' =** 2450 cartons (on the floor) / 11 euro pallets / 10 standard pallets

**Truck 30T =** 29 euro pallets / 21 Standard pallets

BRC Global Standards for  
Food Quality Certification



*The New Portugal*

[www.dfjvinhos.com](http://www.dfjvinhos.com)