



DFJ VINHOS

POINT WEST

ALVARINHO & CHARDONNAY VINHO REGIONAL LISBOA WHITE 2012



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 perlités. 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.

ABV at 20°C%: 12,5
Volume at 20°C g/cm³: 0,9929
Dry Extract total g/dm³: 27,9
Volatile acidity in acetic acid g/l: 0,38
Total acidity in TH2 g/l: 6,45
Fixed acidity in TH2 g/l: 5,98
pH: 3,17
SO2 (free) & (total) mg/l: 35/121
FT.P132.00

Gross weight: 8,3 kg (6x75cl) - 16,4 kg (12x75cl)
Case dimension: 330x235x155 - 310x235x340
Pallet Standard (1,0mx1,2m): 135 cases (6x75cl) or 68 cases (12x75cl)
15 cases/level x 9 levels or 16 cases/level x 4 levels
Euro pallet (0,80mx1,2m): 96 cases (6x75cl) or 48 cases (12x75cl)
12 cases/level x 8 levels or 12 cases/level x 4 levels
Bottle bar code (EAN13) = 560 031219 122 6
Carton bar code (ITF14) (6x 75cl): 1 560 031219 122 3
Carton bar code (ITF14) = (12 x 75cl): 2 560 031219 122 0
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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