

# MONTE ALENTEJANO

Vinho Regional Alentejano | white 2014



**Winemaker:** José Neiva Correia  
**Country / Region:** Portugal / ALENTEJO  
**Grape Varieties:** Arinto, Roupeiro & Antão Vaz

**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.

**Winemaker tasting notes:**

Citrine color with aromas of mango, apple and green tea. Medium bodied with a perfect balance between acidity and alcohol, a refreshing and persistent finish.

**Serving suggestions:**

Best consumed at a temperature of 10°C, an excellent complement to fish dishes, salads and white meat. We recommend to serve at the temperature of 8-10°C.

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**ABV at 20°C:** 13,0  
**Volume at 20°C g/cm<sup>3</sup>:** 0,9909  
**Dry Extract total g/dm<sup>3</sup>:** 24,0  
**Volatile acidity in acetic acid g/l:** 0,36  
**Total acidity in TH2 g/l:** 5,10  
**Fixed acidity in TH2 g/l:** 4,65  
**pH:** 3,32  
**SO2 (free) & (total) mg/l:** 38/134  
**FT.P0113.00**

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**Gross weight:** 7.6 kg (6x75cl)  
**Case dimension:** 330x235x155  
**Standard pallet (1.0mx1.2m):** 135 cases (6x75cl) - 15 cases/level x 9 levels  
**Euro pallet:** 96 cases (6x75cl) 12 cases/level x 8 levels  
**Bar Codes:** Bottle: 5 60 031219 068 7  
**Case:** (6x 75cl): 1 560 031219 068 4 / (12x75cl) : 2560 31219 068 1  
**FCL 1x20' =** 2250 cases (on the floor) / 11 Euro Palets / 10 Palets Standard