

CORETO

Medium Sweet | Vinho Regional Lisboa | white 2012



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, spiced and oriental dishes. It's also a very good complement of desserts. We recommend to serve at the temperature of 8-10°C.

ABV at 20°C%: 12,0

Volume at 20°C g/cm³: 1,0039

Dry Extract total g/dm³: 55,3

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

Total acidity inTH2 g/l: 5,48

Fixed acidity inTH2 g/l: 5,11

pH: 3,42

SO₂ (free) & (total) mg/l: 29/121

Gross weight: 7.6 kg (6x75cl) or 15.2 kg (12x75cl)

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): 560 0312 19135 6

Case bar code (ITF14) (6 x 75cl): 1 560 0312 19135 3

Full FCL 20' = 2400 cases (on the floor), 10 STD pallet or 11 Euro pallets