

CASA DO LAGO

MEDIUM SWEET

Vinho Regional Lisboa | white 2015



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 perlit. 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. João Paulo Martins; Vinhos de Portugal 2016; "It is now more distributed in the domestic market, mainly in restaurants. Very fine aromas, many notes of citrus fruit and vegetable. Very round in the mouth, the acidity is here but well integrated, it would appear pleasant consumption now."

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: 11,5

Volume at 20°C g/cm³: 0,9951

Dry Extract total g/dm³: 32,6

Volatile acidity in acetic acid g/l: 0,36

Total acidity in TH2 g/l: 5,92

Fixed acidity in TH2 g/l: 5,56

pH: 3,29

SO₂ (free) & (total) mg/l: 31/166

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Carton of 6 bottles x 75 cl (lay down)

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

Case dimension: 330x235x155 - 310x235x340

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) = 5600312191738

Carton bar code (ITF14) (6x 75cl): 15600312191735

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

Truck 30T = 29 euro pallets / 21 Standard pallets