

# ESCADA

## Reserva

Vinho Regional Lisboa | white 2017



**Winemaker:** José Neiva Correia  
**Country / Region:** Portugal / Lisboa  
**Terroir:** Quinta da Ponte and Quinta do Romão, single estates  
**Grape Varieties:** Arinto 100%,

**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.

**Winemaker tasting notes:**

It's a bright white, fruited, refreshing with apple and lemon notes in the aroma and tasting. It's a pleasant and elegant easy drinking wine, smooth, with an intense and long end of tasting.

**Serving suggestions:**

Excellent aperitif, it's also a delicious complement of oysters, seafood, 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%: 12,0  
Volume at 20°C g/cm<sup>3</sup>: 0,9902  
Dry Extract total g/dm<sup>3</sup>: 20,1  
Volatile acidity in acetic acid g/l: 0,43  
Total acidity in TH2 g/l: 5,92  
Fixed acidity in TH2 g/l: 5,49  
pH: 3,21  
SO<sub>2</sub> (free) & (total) mg/l: 39/117

Carton of 12 bottles x 75 cl  
Gross weight / kg: 16.60 kg  
Case dimension / mm/ H x W x L: 340x250x320  
STD Pallet (1.0mx1.2m): 70 cases | 14 cases/level x 5 levels  
Euro pallet (0.80mx1.2m): 50 cases | 10 cases/level x 5 levels  
Full FCL 20' on the floor = 1125 cases of 12  
Full FCL 20' = 10 STD pallet | 11 Euro pallets  
Bottle barcode (EAN13): 560 0312 19219 0  
Case barcode (ITF14): 2 560 0312 19219 7

