

TWO RAVENS

Fernão Pires & Chardonnay | Vinho Regional Lisboa | white 2013



Winemaker: José Neiva Correia
Country / Region: Portugal / Lisboa
Grape Varieties: Blend of Fernão Pires & Chardonnay

Vinification method:

Destemming 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 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.

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: 0,9924
Dry Extract total g/dm³: 25,4
Volatile acidity in acetic acid g/l: 0,36
Total acidity inTH2 g/l: 5,18
Fixed acidity inTH2 g/l: 4,73
pH: 3,24
SO2 (free) & (total) mg/l: 34/159
FT.P.00

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) 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
Carton bar code (ITF14) (6 x 75cl)/(12x75cl): 15600312191650 / 25600312191657
Bottle bar code: 5600312191653