

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/cm³: 0,9902
Dry Extract total g/dm³: 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
SO₂ (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



WINE ENTHUSIAST
88
POINTS
Best Buy

DFJ Vinhos 2017 Escada
Reserva Arinto (Lisboa)

A finely perfumed wine, this is both crisp and deliciously aromatic. It shows great citrus and apple fruits as well as hints of lychee and spice. The wine will benefit from a few more months, so drink at the end of 2018.

— R.V. Published 10/1/2018

