

GRAND'ARTE

Alvarinho

Alvarinho | Vinho Regional Lisboa | white 2016



Winemaker: José Neiva Correia
Country / Region: Portugal / LISBOA
Terroir: Porto Franco Single Estate / Alenquer
Grape Varieties: Alvarinho 100%

Vinification method:

Destemming contact with skin contact. Cooled to 15°C, the must passes by a vacuum filter with perlites. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C.

Winemaker tasting notes:

A fruited wine of real finesse with an intense aroma of ripe orchard fruits. The body is full with a delicious, creamy character and this is countered by a fresh, citrus quality on a long finish.

Serving suggestions:

Excellent as aperitif, particularly recommended with fish, white meat, soups, salads and any light flavored dishes. We recommend to serve at the temperature of 8-10°C.

ABV at 20°C%: 12,5

Volume at 20°C g/cm³: 0,9941

Dry Extract total g/dm³: 33,9

Volatile acidity in acetic acid g/l: 0,23

Total acidity in TH2 g/l: 6,45

Fixed acidity in TH2 g/l: 6,22

pH: 3,24

SO₂ (free) & (total) mg/l: 31/130

FT.P.070.00



WINE ENTHUSIAST

88 POINTS

Best Buy

DFJ Vinhos 2017 Grand'Arte Alvarinho (Lisboa)

A ripe wine, this shows how the cool Alvarinho can be transformed in the warmer climate of Lisboa. It still has a crisp side, but this comes along with the apricot and ripe melon flavors. It is ready to drink.

— R.V. Published 11/1/2018

Carton of 6 bottles x 75 cl (lay down)

Gross weight: 8,3 kgs (6x75cl)

Case dimension / cm: 310x255x175

Standard pallet (1.0mx1.2m): 128 cases (6x75cl) - 16 cases/level x 8 levels

Euro pallet (0.80mx1,2m) = 96 cases (6x75cl) - 12 cases/level x 8 levels

Bottle bar code (EAN13) = 560 031219 046 5

Carton bar code (ITF14) = 1 560 031219 046 2

FCL 1x 20' = 2200 cartons (on the floor) / 11 euro pallets / 10 standard pallets

Truck 30T / 24T = 27 euro pallets / 20 Standard pallets

