

SEGADA

Vinho Regional Lisboa | white 2018



Winemaker: José Neiva Correia
Country / Region: Portugal / Lisboa
Terroir: Quinta de Runa & Quinta do Romão single estates.
Grape Varieties: Fernão Pires 82,5%, Arinto 12,5% and Chardonnay 5,0%

Vinification method:

Destemming contact with skin contact. Cooled to 15°C, the must is then vacuum filtered with perlités. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C.

Winemaker tasting notes:

Aromatic and full in the mouth, with notes of apple, shows a delicious and refreshness white wine.

Serving suggestions:

Excellent aperitif also complements dishes of fish, white meat and vegetarian dishes, as well as spicier foods such as Indian or Chinese. We recommend to serve at the temperature of 8-10°C.

ABV at 20°C%: 12,0
Volume at 20°C g/cm³: 0,9920
Dry Extract total g/dm³: 24,5
Volatile acidity in acetic acid g/l: 0,32
Total acidity in TH2 g/l: 5,48
Fixed acidity in TH2 g/l: 5,16
pH: 3,35
SO2 (free) & (total) mg/l: 39/140
FT.P095.00

Carton of 6 bottles x 75 cl (lay down)
Gross weight: 7.6 kg (6x75cl)
Case dimension: 330x235x155 - 310x235x340
Standard pallet (1.0mx1.2m): 135 cases (6x75cl) or 68 cases (12x75cl) 15 cases/level x 9 levels or 17 cases/level x 4 levels
Euro Palete (0,80mx1,2m): 96 cases (6x75cl) or 48 cases (12x75cl) 12 Cases/level x 8 levels or 12 cases/level x 4 levels
Bottle bar code (EAN13): 560 0312190649
Cartoon bar code (ITF14): (6 x 75cl): 1 560 0312190646
Cartoon bar code (ITF14): (12 x 75cl): 2 560 0312190643
FCL 1x 20' = 2450 cases (6x75cl) or 1200 cases (12x75cl) (on the floor) - 11 Euro paletes / 10 Paletes Standard