

BIGODE

“Classic”

Vinho Regional Lisboa | white 2020



Winemaker: José Neiva Correia
Country / Region: Portugal / Lisboa
Grape Varieties: Blend of 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:

Selected grapes produce this inimitable MUSTACHE. Bright, fruity, young, refreshing, pleasant, soft, easy to drink, great everyday wine.

Serving suggestions:

Almost chilled is excellent as an aperitif and delicious as complement of fish dishes, white meats, vegetarian food and spicy gastronomies like Indian, the Chinese and Japanese. We recommend to serve at the temperature of 8-10°C.

ABV at 20°C: 12,0
Volume at 20°C g/cm³: 0,9945
Dry Extract total g/dm³: 36,1
Volatile acidity in acetic acid g/l: 0,35
Total acidity in TH2 g/l: 5,70
pH: 3,32
SO2 (total) mg/l: 34/172

Carton of 6 bottles x 75 cl (lay down)
Gross weight: 7.6 kg (6x75cl)
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
Bottle bar code (EAN13) = 560 0312 19186 8
Carton bar code (ITF14) (6x 75cl): 1560 0312 19186 5
Carton bar code (ITF14) = (12 x 75cl): 2560 0312 19186 2
FCL 1x 20= 2450 cartons (on the floor) / 11 euro pallets / 10 standard pallets
Truck 30T = 29 euro pallets / 21 Standard pallets