

PORTADA

VINHO VERDE DOC | white



Winemaker: José Neiva Correia
Country / Region: Portugal / VINHO VERDE DOC
Grape Varieties: Blend of Arinto 34%, Trajadura 33% , Loureiro 33%

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:

Bright, fruity taste and aroma to citrus and green apples. Young, really refreshing and tasty, great for everyday consumption.

Serving suggestions:

Excellent as aperitif, it's also a delicious complement of fish, sea food, 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%: 11,0
 Volume at 20°C g/cm³: 1,0038
 Dry Extract total g/dm³: 53,8
 Volatile acidity in acetic acid g/l: 0,40
 Total acidity in TH2 g/l: 4,54
 pH: 3,39
 SO2 (free) & (total) mg/l: 10/149

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
 Bottle bar code (EAN13) = 5600312192209
 Carton bar code (ITF14) (6x 75cl): 15600312192206
 Carton bar code (ITF14) = (12 x 75cl): 25600312192203

