

PORTADA

LOTE DFJ

Vinho Regional Lisboa | white 2023



Winemaker: José Neiva Correia

Country / Region: Portugal / Lisboa

Grape Varieties: FERNÃO PIRES 70% | MARSANNE 20% | ARINTO 5% | MOSCATEL 2,5% | VERDEJO 2,5%

Vinification method:

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

Winemaker tasting notes:

Bright light pearl color, very fruity, we feel apples and citrus in the aroma. In the tasting it's very tasty, refreshing, pleasant, soft, and easy to drink. A great wine for everyday pleasure and for any occasion.

Serving suggestions:

Excellent as aperitif, it's also a delicious complement of seafood, fish, white meat, vegetarian, Sushi, 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: 0,9922

Dry Extract total g/dm³: 25,8

Volatile acidity in acetic acid g/l: 0,28

Total acidity inTH2 g/l: 5,32

Fixed acidity inTH2 g/l: 5,13

pH: 3,26

SO2 (free) & (total) mg/l: 39/134

CASE 12 x 75cl / vertical

Gross weight: 14,4 kg

Case dimension/ mm: H 324 x W 301 x L 227 mm

Standard Pallet (1.0mx1.2m): 85 cases / 17 cases/level x 5 levels

Euro pallet (0.80mx1.2m): 60 cases / 12 cases/level x 5 levels

Full FCL 20' on the floor / 1250 cases; 10 STD pallets or 11 Euro pallets

Bottle barcode: (EAN13) 560 0312 192643

Case barcode (ITF14): 2 560 0312 192647

