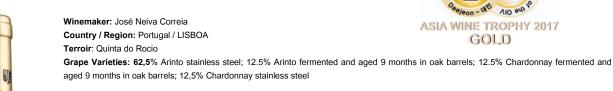
## **QUINTA DO ROCIO**

Vinho Regional Lisboa | Arinto & Chardonnay | white 2013











# **WINE ENTHUSIAST**

### DFJ Vinhos 2013 Quinta do Rocio White (Lisboa)

A fine and rich blend of Chardonnay and Arinto, this wine has touches of spice and vanilla as well as crisp, bright fruit tones. Citrus and yellow fruit flavors show strongly through the lacy texture of this wine, which has a cool character from the proximity of the vines to the ocean. Drink now.

R.V. Published 6/1/2016

#### Vinification method:

This wine was produced with 62,5% Arinto stainless steel; 12.5% Arinto fermented and aged 9 months in oak barrels; 12.5% Chardonnay fermented and aged 9 months in oak barrels; 12,5% Chardonnay stainless steel

75% of this Quinta do Rocio was made with destemming, pelicular maceration and pressing. 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. The other 25% was produced with 2 equal parts of Arinto and Chardonnay. The must of each varietal fermented in new French oak barrels from Seguin Moreau. The wine ages in the same barrels 9 months. The blend of the barrels and stainless steel is then bottled. The wine stays in bottle 3 months before consumption.

#### Winemaker tasting notes:

QUINTA

ROCIO

This blend was one of the most appreciated and defined by José Neiva Correia, searching a rich white, elegant and tasty, excellent to share with the family and friends. Quinta do Rocio was very aromatic, fruity, and rich, with an excellent acidity who gives a very fresh and alive wine. The end of tasting was balanced, long and intense. The fermentation in oak add a unique character and richness with notes of dry fruits well present in the aroma and body.

#### Serving suggestions:

Excellent as an aperitif. It complements well strong cheeses, fish in the oven, all the cod fish dishes and poultry. We recommend to serve at the temperature of 10-12°C.

ABV at 20°C%: 12,5 Volume at 20°C g/cm3: 0,9922 Dry Extract total g/dm3: 27,1 Volatile acidity in acetic acid g/I: 0,54 Total acidity inTH2 g/I: 6,22 Fixed acidity inTH2 g/I: 6,68 pH: 3.20 SO2 (free) & (total) mg/l: 38/170 FT.P.088.00

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













