

## Reserva

CAL

Vinho Regional Lisboa | white 2016









DFJ VINHOS
The New Portugal





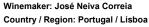












Terroir: Quinta da Ponte and Quinta do Romão, single estates

Grape Varieties: Arinto 100%,

## Vinification method:

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

## Winemaker tasting notes:

It's a bright white, fruited, refreshing with apple and lemon notes in the aroma and tasting. It's a pleasant and elegant easy drinking wine, smooth, with an intense and long end of tasting.

## Serving suggestions:

Excellent aperitif, it's also a delicious complement of oysters, seafood, fish, 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%: 12,5 Volume at 20°C g/cm3: 0,9901 Dry Extract total g/dm3: 25.8 Volatile acidity in acetic acid g/l: 0,29 Total acidity inTH2 g/l: 5,92 Fixed acidity inTH2 g/l: 5,63 pH: 3,32 SO2 (free) & (total) mg/l: 40/146

Carton of 12 bottles x 75 cl Gross weight / kg: 16.60 kg Case dimension / mm/ H x W x L: 340x250x320 STD Pallet (1.0mx1.2m): 70 cases | 14 cases/level x 5 levels Euro pallet (0.80mx1.2m): 50 cases | 10 cases/level x 5 levels Full FCL 20' on the floor = 1125 cases of 12 Full FCL 20' = 10 STD pallet | 11 Euro pallets Bottle barcode (EAN13): 560 0312 19219 0 Case barcode (ITF14): 2 560 0312 19219 7



