

ESCADA

ARINTO | Vinho Regional Lisboa | white 2016


DFJ VINHOS
The New Portugal



Winemaker: José Neiva Correia
Country / Region: Portugal / Lisboa
Terroir: Quinta da Ponte e Quinta do Romão
Grape Varieties: Arinto 100%

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:

It's a dry bright white, fruited, young refreshing white with apple and lemon notes in the aroma and tasting. It's a pleasant easy drinking wine, smooth, easy drinking, a real day by day wine.

Serving suggestions:

Excellent aperitif, it's also a delicious complement of 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%: 12,0
Volume at 20°C g/cm³: 1,0003
Dry Extract total g/dm³: 49,1
Volatile acidity in acetic acid g/l: 0,46
Total acidity in TH2 g/l: 6,00
Fixed acidity in TH2 g/l: 5,42
pH: 3,48
SO₂ (free) & (total) mg/l: 38/86
FT.P.072.00

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) = 5 60 0312 19033 5
Carton bar code (ITF14) (6x 75cl): 1 560 03121 9033 2
Carton bar code (ITF14) = (12 x 75cl): 2 560 03121 9033 9
FCL 1x 20' = 2450 cartons (on the floor) / 11 euro pallets / 10 standard pallets
Truck 30T = 29 euro pallets / 21 Standard pallets

