

POINT WEST

DFJ blend

Vinho Regional Lisboa | white 2019



Winemaker: José Neiva Correia

Country / Region: Portugal / Lisboa

Grape Varieties: Blend of Fernão Pires 80%, Arinto 10%, Alvarinho 2%, Chardonnay 2%, Riesling 2%, Verdelho 2% and Moscatel 2%

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:

Fruity wine, young, refreshing, we feel in the aroma and taste apples and citrus. Very tasty, elegant, soft, easy to drink, great for everyday consumption.

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: 0,9935
Dry Extract total g/dm³: 29,2
Volatile acidity in acetic acid g/l: 0,35
Total acidity in TH2 g/l: 5,50
Volatile acidity in TH2 g/l: 5,15
pH: 3,35
SO₂ (free) & (total) mg/l: 35/145

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) = 5600312192353
Carton bar code (ITF14) (6x 75cl): 15600312192350
Carton bar code (ITF14) = (12 x 75cl): 25600312192357
FCL 1x 20' = 2450 cartons (on the floor) / 11 euro pallets / 10 standard pallets
Truck 30T = 29 euro pallets / 21 Standard pallets