

PORTADA

Reserva

Vinho Regional Lisboa | white 2018



Winemaker: José Neiva Correia
Country / Region: Portugal / LISBOA
Terror: Porto Franco Single Estate / Alenquer
Grape Varieties: Fernão Pires 40%, Arinto 30%, Chardonnay 15% and Verdelho 15%.

Vinification method:

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

Winemaker tasting notes:

Bright and fruity with mineral notes. In the mouth it is fruity, very fresh, full bodied, soft, very tasty and with a long end of tasting.

Serving suggestions:

Excellent as an aperitif, excellent complement of dishes of seafood, fish, white meat, soups, salads, fresh cheeses, goat's cheese and Petiscos (Typical Portuguese Tapas) such as roe salad, octopus salad and black eyed pea with shredded cod salad. Serve at 8 to 10°C.

ABV at 20°C%: 12,0
Volume at 20°C g/cm³: 0,9912
Dry Extract total g/dm³: 24,0
Volatile acidity in acetic acid g/l: 0,43
Total acidity in TH2 g/l: 5,85
Fixed acidity in TH2 g/l: 5,19
pH: 3,24
SO2 (free) & (total) mg/l: 38/146
FT.P.070.00

Carton of 6 bottles x 75 cl (lay down)
Gross weight: 8,3 kg
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
Bottle bar code (EAN13) = 560 031219 223 0
Carton bar code (ITF14) = 1 560 031219 223 7
FCL 1x 20' = 2200 cartons (on the floor) / 11 euro pallets / 10 standard pallets
Truck 30T / 24T = 27 euro pallets / 20 Standard pallets

