

ESCADA

Reserva

ARINTO | Vinho Regional Lisboa | white 2020 | 11,5%



Winemaker: José Neiva Correia
Country / Region: Portugal / Lisboa
Terror: DFJ VINHOS single estates
Grape Varieties: Arinto 100%,

Vinification method:

Destemming contact with skin contact. Cooled to 15°C, the must is then vacuum filtered with perliotes. 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%: 11,5
Volume at 20°C g/cm³: 0,9901
Dry Extract total g/dm³: 19,0
Volatile acidity in acetic acid g/l: 0,41
Total acidity in TH2 g/l: 6,65
Fixed acidity in TH2 g/l: 5,42
pH: 3,55
SO2 (free) & (total) mg/l: 38/137

Carton of 6 bottles x 75 cl (vertical)
Gross weight / kg: 8,3 kg
Case dimension / mm/ H x W x L: 317x163x251
STD Pallet (1.0mx1.2m): 150 cases | 25 cases/level x 5 levels
Euro pallet (0.80mx1.2m): 105 cases | 21 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 3
Case barcode (ITF14): 2 560 0312 19219 0



WINE ENTHUSIAST

90
POINTS
Best Buy

DFJ Vinhos 2020 Escada
Reserva Arinto (Lisboa)

This perfumed wine shows ripe green plum and lively acidity. The zesty palate brings flavors of minerals and fresh sliced apples. Arinto is the prized white grape of the Lisboa region and this fruity wine showcases it well.

— R.V. Published 10/1/2021

