## POINT WEST Reserva

ALVARINHO & CHARDONNAY

STILLED AND SHIPPED BY DELY VINHOR PRODUCT OF PORTUGAL

Alvarinho & Chardonnay | Vinho Regional Lisboa | white 2021















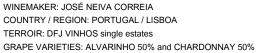












## VINIFICATION METHOD:

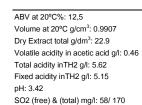
Destemming contact with skin contact. Cooled to 15°C, the must is then vacuum filtered with perlites. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C.

## WINEMAKER TASTING NOTES:

Complex, full in the mouth, fresh, fruity and tasty. In the tasting is intense, persistent and refreshing. A white of great finesse and elegance.

## SERVING SUGGESTIONS:

The perfect appetizer, the white that you can rely on for any occasion, great with seafood, shellfish, fish dishes, soups, salads, poultry, vegetarian food and even more spicy cuisines such as Indian, Japanese and Chinese. Serve at 8C - 10C.



Carton of 6 bottles x 75 cl (lay down)
Gross weight: 8,3 kgs (6x75cl)
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 122 6
Carton bar code (ITF14) (6x 75cl): 1 560 031219 122 3
FCL 1x 20'= 2250 cartons (on the floor)/ 11 euro pallets/ 10 standard pallets



