

GRAND'ARTE

Alvarinho | Vinho Regional Lisboa | white 2022


DFJ VINHOS
The New Portugal



Winemaker: José Neiva Correia
Country / Region: Portugal / LISBOA
Terroir: Porto Franco Single Estate / Alenquer
Grape Varieties: Alvarinho 100%

Vinification method:

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

Winemaker tasting notes:

A fruity wine with an intense aroma of ripe fruits from the orchard. Full-bodied and at the same time smooth, soft, with a delicious touch of citrus in a long, pleasant and elegant finish.

How to serve:

Excellent as an aperitif in the late afternoon to relax. Great complement of sushi, seafood, fish dishes, white meat, soups, salads and any other dish with little spice. Serve at a temperature of 8 to 10°C.

ABV at 20°C%: 12,5
Volume at 20°C g/cm³: 0.99189
Dry Extract total g/dm³: 26,8
Volatile acidity in acetic acid g/l: 0.47
Total acidity in TH2 g/l: 6,75
Fixed acidity in TH2 g/l: 6,22
pH: 3,15
SO2 (free) & (total) mg/l: 31/107

Carton of 6 bottles x 75 cl (lay down)
Gross weight: 8.4 kg
Case dimension / cm: H 17.5 x W 25.5 x L 31.0
Standard pallet (1.0mx1.2m): 128 cases - 16 cases/level x 8 levels
Euro pallet (0.80mx1.2m) = 96 cases - 12 cases/level x 8 levels
Bottle bar code (EAN13) = 560 031219 046 5
Carton bar code (ITF14) = 1 560 031219 046 2
FCL 1x 20' = 2200 cartons (on the floor) / 11 euro pallets / 10 standard pallets

