

CORETO

Vinho Regional Lisboa | white 2023



Winemaker: José Neiva Correia
Country: Portugal
Region: Lisboa
Grape Varieties: Fernão Pires 81,5% | Arinto 12,5% | Chardonnay 5,0% | Moscatel 1%

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:

A crisp, refreshing wine with a full fruit flavour and good body. Only premium quality grapes are used and this is shown by the combination of delicate aroma, delicious apple and grape fruit and a lively citrus finish.

Serving suggestions:

Chilled, it is excellent with food or by itself. Will accompany, for example, fish, and white meat, vegetarian and Asian dishes. 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: 25,5
Volatile acidity in acetic acid g/l: 0,35
Total acidity inTH2 g/l: 5,40
Fixed acidity inTH2 g/l: 4,79
pH: 3,38
SO₂ (free) & (total) mg/l: 38 / 153

| | | | |
|--------------------------|------------------|-------------------|--------------------|
| units/carton | vertical | 6x75 cl | 12 x 75 cl |
| closure | | screw cap | screw cap |
| Gross weight | kg | 7,28 | 14,4 |
| Carton dimension | mm | 335 x 230 x 155 | 301 x 227 x 324 |
| Pallet STD (1mx1,2m) | cartons | 150 | 68 |
| | levels x cartons | 5 x 30 | 4 x 17 |
| Pallet Euro (0,8mx 1,2m) | cartons | 125 | 60 |
| | levels x cartons | 5x25 | 5x12 |
| Bottle bar code | EAN13 | 560 0312 19053 3 | 560 0312 19053 3 |
| Case bar code | ITF14 | 1560 0312 19053 0 | 2 560 0312 19053 7 |

Full FCL 20' = 2500 c6 / 1250 c12 (on the floor) | 11 Euro pallet | 10 STD pallet