

PORTADA

WINEMAKERS SELECTION

Vinho Regional Lisboa | white 2023



Winemaker: José Neiva Correia

Country / Region: Portugal / Lisboa

Grape Varieties: Blend of Fernão Pires 75%, Arinto 12,5%, Alvarinho 2,5%, Chardonnay 4,0%, Riesling 2,5%, Moscatel 1% and Verdejo 2,5%

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:

Bright light pearl color, very fruity, we feel apples and citrus in the aroma. In the tasting it's very tasty, refreshing, pleasant, soft, and easy to drink. A great wine for everyday pleasure and for any occasion.

Serving suggestions:

Excellent aperitif, it's also a delicious complement of 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%: 12,0
Volume at 20°C g/cm³: 0,9922
Dry Extract total g/dm³: 25,8
Volatile acidity in acetic acid g/l: 0,42
Total acidity in TH2 g/l: 5,32
Fixed acidity in TH2 g/l: 4,90
pH: 3,35
SO2 (free) & (total) mg/l: 48 / 160

Carton of 6 bottles x 75 cl (lay down)
Gross weight: 7.6 kg or 15.2 kg
Case dimension: 330x235x155 or 310x235x340
Pallet Standard (1,0mx1,2m): 135 cases (6x75cl) or 68 cases (12x75cl)
15 cases/level x 9 levels or 16 cases/level x 4 levels
Euro pallet (0,80mx1,2m): 96 cases (6x75cl) or 48 cases (12x75cl)
12 cases/level x 8 levels or 12 cases/level x 4 levels
Bottle bar code (EAN13) = 5 60 0312 19033 5
Carton bar code (ITF14) (6x 75cl): 1 560 03121 9033 2
Carton bar code (ITF14) = (12 x 75cl): 2 560 03121 9033 9
FCL 1x 20' = 2500 cartons (on the floor) / 11 euro pallets / 10 standard pallets
Truck 30T = 29 euro pallets / 21 Standard pallets



WINE ENTHUSIAST

87
POINTS

Best Buy

DFJ Vinhos 2023 Portada
Winemaker's Selection
White (Lisboa)

A fruity wine with a kiwi fruit aroma and lively, zesty acidity. It is crisply textured illuminated by citrus fruits and acidity at the end. Drink now.

— R.V. Published 11/1/2024