

PORTADA

MEDIUM SWEET | Vinho Regional Lisboa | white 2023 | 12,0%



Winemaker: José Neiva Correia

Country / Region: Portugal / Lisboa

Grape Varieties: Blend of Fernão Pires 72,5%, Arinto 20%, Alvarinho 2,5%, Chardonnay 2,5% & Moscatel 2,5%

Vinification method:

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

Winemaker tasting notes:

Fruity wine, young, refreshing, we feel in the aroma and taste apples and citrus. Very tasty, elegant, soft, easy to drink, great for everyday consumption.

Serving suggestions:

Excellent as aperitif, it's also a delicious complement of fish, white meat, vegetarian, Indian and Thai cuisines, dishes with vinegar and hot spices, 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: 1,0055

Dry Extract total g/dm³: 59,2

Volatile acidity in acetic acid g/l: 0,48

Total acidity in TH2 g/l: 5,32

Fixed acidity in TH2 g/l: 4,90

pH: 3,33

SO₂ (free) & (total) mg/l: 48 / 160

FT.P111.00

Carton of 6 bottles x 75 cl (lay down)

Gross weight: 7.28 kg (6x75cl)

Case dimension: 154x330x230

Pallet Standard (1.0mx1.2m): 135 cases (6x75cl) - 15 cases/level x 9 levels

Euro pallet (0, 80mx1,2m): 96 cases (6x75cl) - 12 cases/level x 8 levels

Bottle bar code (EAN13) = 5 60 0312 191080

Carton bar code (ITF14) (6x 75cl): 1 560 03121 9108 7

FCL 1x 20' = 2500 cartons (on the floor) / 11 euro pallets / 10 standard pallets



ASIAN FOOD PAIRING
STUFFED CRAB CLAW



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STUFFED CRAB CLAW



ASIAN FOOD PAIRING
IN KATSUDON



ASIAN FOOD PAIRING
PAD THAI



ASIAN FOOD PAIRING
INDIAN CHICKEN CURRY



ASIAN FOOD PAIRING
VIET SPRING ROLL