

# GRAND'ARTE

CHARDONNAY | Vinho Regional Lisboa | white 2023



**Winemaker:** José Neiva Correia  
**Country / Region:** Portugal / Lisboa  
**Grape Varieties:** Chardonnay 100%

**Vinification method:**

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

**Winemaker tasting notes:**

Aromatic, fruity, rich, round, with a soft acidity, who gives an excellent tasty and fresh wine, very pleasant, with a long elegant, persistent end of tasting.

**Serving suggestions:**

Perfect as aperitif and the right match with fresh cheeses, seafood and all type of fish.  
We recommend to serve at the temperature of 8-10°C.

ABV at 20°C%: 13,0  
Volume at 20°C g/cm<sup>3</sup>: 0,9937  
Dry Extract total g/dm<sup>3</sup>: 31,8  
Volatile acidity in acetic acid g/l: 0,52  
Total acidity inTH2 g/l: 6,00  
Fixed acidity inTH2 g/l: 5,56  
pH: 3,30  
SO<sub>2</sub> (free) & (total) mg/l: 40/136

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) = 5 60031219007 6  
Carton bar code (ITF14) = 1 560031219007 3  
FCL 1x 20' = 2200 cartons (on the floor) / 11 euro pallets / 10 standard pallets  
Truck 30T / 24T = 27 euro pallets / 20 Standard pallets

