

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/cm³: 0,9937
Dry Extract total g/dm³: 31,8
Volatile acidity in acetic acid g/l: 0,52
Total acidity in TH2 g/l: 6,00
Fixed acidity in TH2 g/l: 5,56
pH: 3,30
SO₂ (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



WINE ENTHUSIAST
88
POINTS
Best Buy

DFJ Vinhos 2023 Grand'Arte
Chardonnay (Lisboa)

This creamy wine with its soft texture and rounded green fruits is fresh while also generous. It has a almond aroma and sliced apple flavor. Drink from 2025.
— R.V. Published 4/1/2025

