

DFJ

ALVARINHO & CHARDONNAY | Vinho Regional Lisboa | white 2022



Winemaker: José Neiva Correia
Country / Region: Portugal / Lisboa
Terroir: DFJ VINHOS single estates
Grape Varieties: Alvarinho 50% and Chardonnay 50%

Vinification method:

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

Winemaker tasting notes:

Complex, full in the mouth, fresh, fruity and tasty. In the tasting is intense, persistent and refreshing. A white of great finesse and elegance.

Serving suggestions:

The perfect appetizer, the white that you can rely on for any occasion, great with seafood, shellfish, fish dishes, soups, salads, poultry, vegetarian food and even more spicy cuisines such as Indian, Japanese and Chinese. Serve at 8°C - 10°C

ABV at 20°C%: 12,5
 Volume at 20°C g/cm³: 0.9913
 Dry Extract total g/dm³: 24.5
 Volatile acidity in acetic acid g/l: 0.66
 Total acidity in TH2 g/l: 5.70
 Fixed acidity in TH2 g/l: 5.10
 pH: 3.34
 SO2 (free) & (total) mg/l: 64/ 162
 Extrato seco 24,5

Carton of 6 bottles x 75 cl / Gross weight: 8,3 kg (6x75cl)
 Case dimension / cm: 310x255x175
 Standard pallet (1.0mx1.2m):
 Euro pallet (0.80mx1.2m) = 105 cases (6x75cl) - 21 cases/level x 5 levels
 Bottle bar code (EAN13) = 560 031219 073 1
 Carton bar code (ITF14) = 1 560 031219 073 8
 FCL 1x 20' = 2200 cartons (on the floor) / 11 euro pallets / 10 standard pallets

