

# STORKS LANDING

## Medium Sweet

Fernão Pires & Chardonnay | Vinho Regional Lisboa | white



**Winemaker:** José Neiva Correia  
**Country / Region:** Portugal / Lisboa  
**Grape Varieties:** Blend of Fernão Pires & Chardonnay

### Vinification method:

Destemming 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:

It's a dry bright white, fruited, young refreshing white with apple and lemon notes in the aroma and tasting. It's a pleasant easy drinking wine, smooth, easy drinking, a real day by day wine.

### 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:** 1,0046  
**Dry Extract total g/dm³:** 56,1  
**Volatile acidity in acetic acid g/l:** 0,35  
**Total acidity in TH2 g/l:** 5,00  
**Fixed acidity in TH2 g/l:** 4,60  
**pH:** 3,34  
**SO2 (free) & (total) mg/l:** 35/99  
**FT.P.00**

**Gross weight:** 7.5 kg (6x75cl)  
**Case dimension:** 320 x 250 x 310  
**Standard pallet (1.0mx1.2m):** 150 Cases (6x75cl) - 30 Cases/nível x 5 levels  
**Europallet (0.80mx1.2m):** 125 Cases (6x75cl) - 25 Cases/level x 5 levels  
**FCL 1x 20' =** 2400 cases (on the floor) / 11 Euro pallets / 10 Pallets Standard  
**FCL 1x40' =** 2460 cases (on the floor)/ 23 Europallets/ 21 Standard pallets  
**Carton bar code (ITF14) (6 x 75cl):** 1 56 00312 191704  
**Bottle bar code:** 5 600312 19707

