

STORKS LANDING

FERNÃO PIRES; ARINTO; CHARDONNAY | Vinho Regional Lisboa



Enólogo: JOSÉ NEIVA CORREIA

País / Região: Portugal / LISBOA

Castas: FERNÃO PIRES 85% | ARINTO 12,5%; CHARDONNAY 2,5%

Vinification method:

Stalked with pre-fermentative skin contact. The must is cooled to 15°C and is vacuum filtered with perlites. Fermentation is done with active dry yeasts, with the temperature controlled between 16°C and 18°C.

Winemaker tasting notes:

Bright, fruity, young and refreshing. With notes of apple and tropical fruits. It is a pleasant white, easy to drink, smooth, a real wine for everyday life.

Serving suggestions:

Excellent as an aperitif, delicious complement of fish, white meats, vegetarian, Indian and Thai cuisine and lighter dishes or fresh cheeses

Serve at a temperature of 8°-10° C.

ABV at 20°C%: 12.0

Volume at 20°C g/cm³: 0.9920

Dry Extract total g/dm³: 24.5

Volatile acidity in acetic acid g/l: 0.32

Total acidity in TH2 g/l: 5.48

Fixed acidity in TH2 g/l: 5.16

PH: 3.35

SO2 (free) & (total) mg/l: 39/ 140

Carton 6 x 75cl

Gross weight: 7.5 Kg

Case dimension: 240x160x310

Standard pallet (1.0mx1.2m) = 150 cases - 30 cases/level x 5 levels

Euro pallet (0.80mx1, 2m) = 125 cases - 25 cases/level x 5 levels

FCL 1x 20' = 2500 cartoons (on the floor) / 11 Euro pallets / 10 Standard pallets

Bottle bar code: 560 0312 19152 3

Case bar code: 1 560 0312 19152 0

