

GRAND'ARTE

Alvarinho | Vinho Regional Lisboa | white 2023



Winemaker: José Neiva Correia
Country / Region: Portugal / LISBOA
Terroir: Porto Franco Single Estate / Alenquer
Grape Varieties: Alvarinho 100%

Vinification method:

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

Winemaker tasting notes:

A fruity wine with an intense aroma of ripe fruits from the orchard. Full-bodied and at the same time smooth, soft, with a delicious touch of citrus in a long, pleasant and elegant finish.

How to serve:

Excellent as an aperitif in the late afternoon to relax. Great complement of sushi, seafood, fish dishes, white meat, soups, salads and any other dish with little spice. Serve at a temperature of 8 to 10°C.

ABV at 20°C%: 12,5
Volume at 20°C g/cm³: 0.991
Dry Extract total g/dm³: 24,8
Volatile acidity in acetic acid g/l: 0.38
Total acidity in TH2 g/l: 6,3
Fixed acidity in TH2 g/l: 5,9
pH: 3,15
SO2 (free) & (total) mg/l: 54/147

Carton of 6 bottles x 75 cl (lay down)
Gross weight: 8.4 kg
Case dimension / cm: H 17.5 x W 25.5 x L 31.0
Standard pallet (1.0mx1.2m): 128 cases - 16 cases/level x 8 levels
Euro pallet (0.80mx1.2m) = 96 cases - 12 cases/level x 8 levels
Bottle bar code (EAN13) = 560 031219 046 5
Carton bar code (ITF14) = 1 560 031219 046 2
FCL 1x20' = 2200 cartons (on the floor) / 11 euro pallets / 10 standard pallets



WINE ENTHUSIAST

88
POINTS

Best Buy

DFJ Vinhos 2023 Grand'Arte
Alvarinho (Lisboa)

The crisp texture of this Alvarinho is fresh and bright. Its citrus edge is filled out by tropical fruits and a kiwi fruit aroma. Drink the wine from 2025.

— R.V. Published 4/1/2025

