

VINHO VERDE DOC | white





Winemaker: José Neiva Correia

Country / Region: Portugal / VINHO VERDE DOC

Grape Varieties: Blend of Arinto 34%, Trajadura 33%, Loureiro 33%

Vinification method:

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

Winemaker tasting notes: Bright, fruity taste and aroma to citrus and green apples. Young, really refreshing and tasty, great for everyday consumption.

Serving suggestions: Excellent as aperitif, it's also a delicious complement of fish, sea food, 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%: 11.0 Volume at 20°C g/cm3T: 0.9970 Dry Extract total g/dm3:: 30.2 Volatile acidity in acetic acid g/l: 0.38 Total acidity inTH2 g/l: 8.18 Fixed acidity inTH2 g/l: 7.80 PH: 3.06 SO2 (free) & (total) mg/l: 26/ 174

Carton of 6 bottles x 75 cl (lay down) Gross weight: 7.6 kg (6x75cl) or 15.2 kg (12x75cl) Case dimension: 330x235x155 - 310x235x340 Pallet Standard (1.0mx1.2m): 135 cases (6x75cl) or 68 cases (12x75cl) 15 cases/level x 9 levels or 16 cases/level x 4 levels Euro pallet (0,80mx1,2m): 96 cases (6x75cl) or 48 cases (12x75cl) 12 cases/level x 8 levels or 12 cases/level x 4 levels Bottle bar code (EAN13) = 5600312192209 Carton bar code (ITF14) (6x 75cl): 15600312192206 Carton bar code (ITF14) = (12 x 75cl): 25600312192203











































