ESCADA

Reserva

ESCAD Arinto Reserva

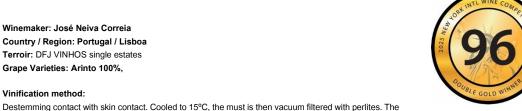
ARINTO | Vinho Regional Lisboa | white 2024

18°C.









Winemaker tasting notes:

It's a bright white, fruited, refreshing with apple and lemon notes in the aroma and tasting. It's a pleasant and elegant easy drinking wine, smooth, with an intense and long end of tasting.

fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and



Excellent aperitif, it's also a delicious complement of oysters, seafood, 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%: 11,5 Volume at 20°C g/cm3: 0,9908 Dry Extract total g/dm3: 23,7 Volatile acidity in acetic acid g/l: 0,40 Total acidity inTH2 g/l: 4,95 Fixed acidity inTH2 g/l: 4,50 pH: 3,31 SO2 (free) & (total) mg/l: 54/144

Carton of 6 bottles x 75 cl (vertical) Gross weight / kg: 8,3 kg Case dimension / mm/ H x W x L: 317x163x251 STD Pallet (1.0mx1.2m): 150 cases | 25 cases/level x 5 levels Euro pallet (0.80mx1.2m): 105 cases | 21 cases/level x 5 levels Full FCL 20' on the floor = 1125 cases of 12 Full FCL 20' = 10 STD pallet | 11 Euro pallets Bottle barcode (EAN13): 560 0312 19219 3 Case barcode (ITF14): 2 560 0312 19219 0









