

PORTADA

VINHO VERDE DOC | Limited Edition 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 perlit. 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/cm³: 0.9970

Dry Extract total g/dm³: 30.2

Volatile acidity in acetic acid g/l: 0.38

Total acidity in TH2 g/l: 8.18

Fixed acidity in TH2 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

Case dimension: 330x235x155

Pallet Standard (1.0mx1.2m): 135 cases (6x75cl) | 15 cases/level x 9 levels

Euro pallet (0,80m x 1,2m): 96 cases (6x75cl) 12 cases/level x 8 levels

Bottle bar code (EAN13) = 5600312192834

Carton bar code (ITF14) (6x 75cl): 15600312 192831