ESCADA
Reserva

ARINTO | Vinho Regional Lisboa | white 2024

Winemaker: José Neiva Correia
Country / Region: Portugal / Lisboa
Terroir: DFJ VINHOS single estates
Grape Varieties: Arinto 100%,

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

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.

Serving suggestions:
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 8-10ºC.

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DFJ VINHOS ARINTO LISBOA ESCADA RESERVA 2024

This fruity white shows pineapple, lemons and honey on the nose. It's crisp and youthful, with a medium body and zesty acidity. Drink now. Screw cap.

ABV at 20ºC%: 11,5	Carton of 6 bottles x 75 cl (vertical)
Volume at 20ºC g/cm^3: 0,9908	Gross weight / kg: 8,3 kg
Dry Extract total g/dm^3: 23,7	Case dimension / mm/ H x W x L: 317x163x251
Volatile acidity in acetic acid g/l: 0,40	STD Pallet (1.0mx1.2m): 150 cases | 25 cases/level x 5 levels
Total acidity inTH2 g/l: 4,95	Euro pallet (0.80mx1.2m): 105 cases | 21 cases/level x 5 levels
Fixed acidity inTH2 g/l: 4,50	Full FCL 20' on the floor = 1125 cases of 12
pH: 3,31	Full FCL 20' = 10 STD pallet | 11 Euro pallets
SO2 (free) & (total) mg/l: 54/144	Bottle barcode (EAN13): 560 0312 19219 3
	Case barcode (ITF14): 2 560 0312 19219 0

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