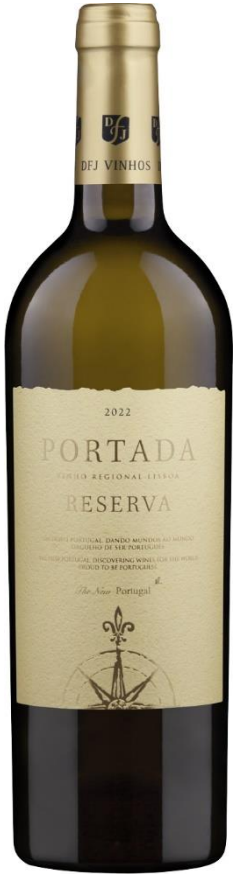
PORTADA

Reserva

Vinho Regional Lisboa | white 2024



Winemaker: José Neiva Correia
Country / Region: Portugal / LISBOA
Terroir: Porto Franco Single Estate / Alenquer
Grape Varieties: Fernão Pires 75%, Marsanne 15%, Verdejo 5%, Moscatel 5%

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

Winemaker tasting notes:
Bright and fruity with mineral notes. In the mouth it is fruity, very fresh, full bodied, soft, very tasty and with a long end of tasting.

Serving suggestions:
Excellent as an aperitif, excellent complement of dishes of seafood, fish, white meat, soups, salads, fresh cheeses, goat's cheese and Petiscos (Typical Portuguese Tapas) such as roe salad, octopus salad and black eyed pea with shredded cod salad. Serve at 8 to 10ºC.

ABV at 20ºC%: 12,5	Carton of 6 bottles x 75 cl (lay down)
Volume at 20ºC g/cm^3: 0,9910	Gross weight: 8,3 kg
Dry Extract total g/dm^3: 20,3	Case dimension / mm: 310x255x175
Volatile acidity in acetic acid g/l: 0.49	Standard pallet (1.0mx1.2m): 128 cases - 16 cases/level x 8 levels
Total acidity inTH2 g/l: 6,15	Euro pallet (0.80mx1,2m) = 96 cases - 12 cases/level x 8 levels
Fixed acidity inTH2 g/l: 5,80	Bottle bar code (EAN13) = 560 031219 223 0
pH: 3,36	Carton bar code (ITF14) = 1 560 031219 223 7
SO2 (free) & (total) mg/l: 38/115	FCL 1x 20'= 2200 cartons (on the floor) / 11 euro pallets/ 10 STD pallets

DFJ VINHOS, SA – Quinta da Fonte Bela; 2070-681 VILA CHÃ DE OURIQUE; PORTUGAL
T: +351243704701 * www.dfjvinhos.com * info@dfjvinhos.com * DCM; 11 de março de 2026