

PORTADA

SWEET | Vinho Regional Lisboa | **white** 2024



Winemaker: José Neiva Correia

Country/ Region: Portugal / Lisboa

Grape Varieties: Blend of Fernão Pires 70%, Marsanne 15%, Moscatel 10%, Arinto 5%

Ageing: The wine ages in bottle during 1 month after bottling.

Vinification method:

Destemming, pelicular maceration and pressing. Cooled to 15°C, the must passes by a vacuum filter with perlités. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C.

Winemaker tasting notes:

Bright citrine colour. Fruity and refreshing aroma to apples and citrus. Very tasty, elegant, soft, easy to drink, great for everyday consumption.

How to Serve

Excellent as aperitif, it's also a delicious complement of fish, white meat, vegetarian, Indian and Thai cuisines, dishes with vinegar and hot spices, and as well lighter flavoured dishes, and fresh cheeses. We recommend to serve at the temperature of 8-10°C.



ABV at 20°C: 12.0
Volume at 20°C g/cm³: 1.0047
Dry Extract total g/dm³: 57.8
Volatile acidity in acetic acid g/l: 0.33
Total acidity in TH₂ g/l: 5.55
Fixed acidity in TH₂ g/l: 5.00
PH: 3.21
SO₂ (free) & (total) mg/l: 34/ 146

Vertical | Case 12 bottles x 75 cl | Gross weight: 14.40 kg
Case dimension (mm): H 323 x W 305 x L 231
Pallet Standard (1.0mx1.2m) = 85 cases | 17 cases/ level x 5 levels
Euro pallet (0,80m x1.20m) = 60 cases | 12 cases/level x 5 levels
Full FCL 20' = 1250 cases 12 (on the floor)/ 11 Euro pallets / 10 Standard pallets
Bottle bar code (EAN13): 560 0312 192810
Case bar code (ITF14): 2 560 0312 192814

Lay down | Case 6 bottles x 75 cl | Gross weight: 7.28 kg
Case dimension: H154 x W 330 x L 230
Pallet Standard (1.0mx1.2m) = 135 cases | 15 cases/level x 9 levels
EURO (0.80mx1.2m): 96 cases | 12 cases/level x 8 levels
Full FCL 20' = 2500 cases (on the floor), 10 STD pallet or 11 Europallets
Bottle barcode (EAN13): 560 0312 192810
Cartoon barcode (ITF14): 1 560 0312 192817