GRAND'ARTE

Alvarinho | Vinho Regional Lisboa | white 2024

Winemaker: José Neiva Correia
Country / Region: Portugal / LISBOA
Terroir: Porto Franco Single Estate / Alenquer
Grape Varieties: Alvarinho 100%

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:
A fruity wine with an intense aroma of ripe fruits from the orchard. Full-bodied and at the same time smooth, soft, with a delicious touch of citrus in a long, pleasant and elegant finish.

How to serve:
Excellent as an aperitif in the late afternoon to relax. Great complement of sushi, seafood, fish dishes, white meat, soups, salads and any other dish with little spice. Serve at a temperature of 8 to 10ºC.

ABV at 20ºC%: 13,0	Carton of 6 bottles x 75 cl (lay down)
Volume at 20ºC g/cm^3: 0.9898	Gross weight: 8.4 kg
Dry Extract total g/dm^3: 21,4	Case dimension / cm: H 17.5 x W 25.5 x L 31.0
Volatile acidity in acetic acid g/l: 0,47	Standard pallet (1.0mx1.2m): 128 cases - 16 cases/level x 8 levels
Total acidity inTH2 g/l: 6,08	Euro pallet (0.80mx1.2m) = 96 cases - 12 cases/level x 8 levels
Fixed acidity inTH2 g/l: 5,60	Bottle bar code (EAN13) = 560 031219 046 5
pH: 3,24	Carton bar code (ITF14) = 1 560 031219 046 2
SO2 (free) & (total) mg/l: 42/150	FCL 1x 20'= 2200 cartons (on the floor) / 11 euro pallets / 10 standard pallets

WINE ENTHUSIAST
90
POINTS
Best Buy
DFJ Vinhos 2024 Grand'Arte Alvarinho (Lisboa)
The flagship variety of the northern Vinho Verde region, here in more southerly climes, it is a rich, softly textured wine. With a baked apple aroma, tangy edge, kiwi and pear flavors and a tangy cut, the wine will be ready to drink from 2027.
— R.V. *Published 4/1/2026*