STORKS LANDING

Medium Sweet

Vinho Regional Lisboa | white

Winemaker: José Neiva Correia
Country / Region: Portugal / Lisboa
Grape Varieties: FERNÃO PIRES 80%, ARINTO 5%, MOSCATEL 5% and MARSANNE 10%.

Vinification method:
Destemming 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 dry bright white, fruited, young refreshing white with apple and lemon notes in the aroma and tasting. It's a pleasant easy drinking wine, smooth, easy drinking, a real day by day wine.

Serving suggestions:
Excellent aperitif, it's also a delicious complement of 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.

ABV at 20ºC%: 12,0
Volume at 20ºC g/cm^3: 1,0046
Dry Extract total g/dm^3: 56,1
Volatile acidity in acetic acid g/l: 0,35
Total acidity inTH2 g/l: 5,00
Fixed acidity inTH2 g/l: 4,60
pH: 3,34
SO2 (free) & (total) mg/l: 35/99
FT.P.00

Gross weight: 7.5 kg (6x75cl)
Case dimension: 154x330x230
Standard pallet (1.0mx1.2m): 135 Cases (6x75cl) - 9 Cases/nível x 15 levels
Europallet (0,80mx1,2m): 96 Cases (6x75cl) – 12 Cases/level x 8 levels
FCL 1x 20'= 2400 cases (on the floor) / 11 Euro pallets / 10 Pallets Standard
FCL 1x40' = 2460 cases (on the floor)/ 23 Europallets/ 21 Standard pallets
Carton bar code (ITF14) (6 x 75cl): 1 56 00312 191704
Bottle bar code: 5 600312 19707

DFJ VINHOS, SA – Quinta da Fonte Bela; 2070-681 VILA CHÃ DE OURIQUE; PORTUGAL
T: +351243704701 * www.dfjvinhos.com * info@dfjvinhos.com * DCM; 13 de outubro de 2026