POMAR

MEDIUM SWEET | Vinho Regional Lisboa | white 2025

Winemaker: José Neiva Correia
Country / Region: Portugal / Lisboa
Grape Varieties: Blend of Fernão Pires 80% + MARSANNE 10% + ARINTO 5% + MOSCATEL 5%

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:
Fruity wine, young, refreshing, we feel in the aroma and taste apples and citrus. Very tasty, elegant, soft, easy to drink, great for everyday consumption.

Serving suggestions:
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 8-10ºC.

ABV at 20ºC%: 11,0	Carton of 6 bottles x 75 cl (lay down)
Volume at 20ºC g/cm^3:1,0048	Gross weight: 7.28 kg (6x75cl)
Dry Extract total g/dm^3: 55,9	Case dimension: 154x330x230
Volatile acidity in acetic acid g/l: 0,29	Pallet Standard (1.0mx1.2m): 135 cases (6x75cl) - 15 cases/level x 9 levels
Total acidity inTH2 g/l: 5,55	Euro pallet (0, 80mx1,2m): 96 cases (6x75cl) - 12 cases/level x 8 levels
Fixed acidity inTH2 g/l: 5,05	Bottle bar code (EAN13) = 5 60 0312 19293 3
pH: 3,30	Carton bar code (ITF14) (6x 75cl): 1 560 03121 9293 0
SO2 (free) & (total) mg/l: 34 / 121	FCL 1x 20'= 2500 cartons (on the floor) / 11 euro pallets / 10 standard pallets
FT.P111.00	