CASA DO LAGO

Vinho Regional Lisboa | white 2025

Winemaker: José Neiva Correia
Country / Region: Portugal / Lisboa
Grape Varieties: Fernão Pires 85%, Marsanne 10%, 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:
Aromatic and full in the mouth, with notes of apple, it's delicious and fresh.

Serving suggestions:
Excellent as aperitif it also complements well dishes of fish, poultry, vegetarian gastronomy, as well as spicier foods such as Indian or Chinese. We recommend to serve at the temperature of 8-10ºC.

ABV at 20ºC%: 11,5
Volume at 20ºC ,g/cm^3: 0,9928
Dry Extract total g/dm^3: 26,3
Volatile acidity in acetic acid g/l: 0,29
Total acidity inTH2 g/l: 5,62
Fixed acidity inTH2 g/l: 5,12
pH: 3,30
SO2 (free) & (total) mg/l: 32/128
FT.P87.00

Carton of 6 bottles x 75 cl (lay down)
Gross weight: 7.6 kg (6x75cl) or 15.2 kg (12x75cl)
Case dimension: 330x235x155 or 310x235x340
Standard pallet (1.0mx1.2m): 135 cases (6x75cl) or 68 cases (12x75cl) 15 cases/level x 9 levels or 17 cases/level x 4 levels
Euro-pallet (0,80mx1,2m): 96 cases (6x75cl) or 48 cases (12x75cl) 12 Cases/level x 8 levels or 12 cases/level x 4 levels
Bottle bar code (EAN13): 560 031219074 8
Cartoon bar code (ITF14): (6 x 75cl): 1 560 031219074 5
Cartoon bar code (ITF14): (12 x 75cl): 2 560 031219074 2
FCL 1x 20'= 2450 cases (6x75cl) or 1200 cases (12x75cl) (on the floor) - 11 Euro paletes / 10 Paletes Standard