



DFJ VINHOS

SEGADA

VINHO REGIONAL LISBOA WHITE 2012



Winemaker: José Neiva Correia

Country / Region: Portugal / Lisboa

Terroir: Quinta de Runa & Quinta do Romão single estates.

Grape Varieties: Fernão Pires 34%, Arinto 33% & Chardonnay 33%

Vinification method:

Destemming contact with skin contact. Cooled to 15°C, the must is then vacuum filtered with perlites. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C.

Winemaker tasting notes:

Aromatic and full in the mouth, with notes of apple, shows a delicious and refreshness white wine.

Serving suggestions:

Excellent aperitif also complements dishes of fish, white meat and vegetarian dishes, as well as spicier foods such as Indian or Chinese.

ABV at 20°C: 12,5

Volume at 20°C g/cm³: 0,9908

Dry Extract total g/dm³: 24,0

Volatile acidity in acetic acid g/l: 0,44

Total acidity in TH2 g/l: 5,96

Fixed acidity in TH2 g/l: 5,41

pH: 3,33

SO2 (free) & (total) mg/l: 35/124

FT.P095.00

Cartoon of 6 bottles x75cl (lay down) ou 12 bottles x 75cl (vertical)

Gross weight: 8,3kgs (6x75cl) ou 16,4 kgs (12x75cl)

Case dimension: 330x235x155 ou 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 Palete (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 0312190649

Cartoon bar code (ITF14): (6 x 75cl): 1 560 0312190646

Cartoon bar code (ITF14): (12 x 75cl): 2 560 0312190643

FCL 1x 20'= 2450 cases (6x75cl) or 1200 cases (12x75cl) (on the floor) - 11 Euro paletes / 10 Paletes Standard



BRC Global Standards for
Food Quality Certification



The New Portugal 

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