



POMAR

VINHO REGIONAL LISBOA BRANCO 2013

Winemaker: José Neiva Correia
Country / Region: Portugal / Lisboa
Grape Varieties: Blend of Fernão Pires 70%, Arinto 20%, Alvarinho 5%, Chardonnay 5%

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:

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.

ABV at 20°C%: 11,5
Volume at 20°C g/cm³: 0,9922
Dry Extract total g/dm³: 24,5
Volatile acidity in acetic acid g/l: 0,31
Total acidity inTH2 g/l: 4,88
Fixed acidity inTH2 g/l: 4,49
pH: 3,27
SO2 (free) & (total) mg/l: 34/130

Gross weight: 8,3 kg (6x75cl)
Case dimension: 330x235x155
Pallet Standard (1.0mx1.2m): 135 cases (6x75cl); 15 cases/level x 9 levels
Euro pallet (0,80m x 1,2m): 96 cases; 12 cases/level x 8 levels
Bottle bar code (EAN13) = 5 60 0312 19154 7
Carton bar code (ITF14) (6x 75cl): 1 560 0312 19154 4
FCL 1x 20' = 2400 cartons (on the floor) / 11 euro pallets / 10 standard pallets
Truck 30T = 29 euro pallets / 21 Standard pallets



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