

GRAND'ARTE

Chardonnay | Vinho Regional Lisboa | white 2013



Winemaker: José Neiva Correia
Country / Region: Portugal / Estremadura
Grape Varieties: Chardonnay 100%

Vinification method:

Destemming contact with skin contact. Cooled to 15°C, the must passes by a vacuum filter with perlités. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C.

Winemaker tasting notes:

Very aromatic, fruity, rich, with a perfect acidity, who gives an excellent freshness and a pleasant and persistent end of tasting.

Serving suggestions:

To drink not too fresh, being a perfect aperitif, and the right match with fresh cheeses, seafood and all type of fish.
We recommend to serve at the temperature of 8-10°C.

ABV at 20°C%: 13.0
Volume at 20°C g/cm³: 0,9906
Dry Extract total g/dm³: 23.5
Volatile acidity in acetic acid g/l: 0.52
Total acidity inTH2 g/l: 7.48
Fixed acidity inTH2 g/l: 4.83
pH: 3,22
SO₂ (free) & (total) mg/l: 40/146

Carton of 6 bottles x 75 cl (lay down)
Gross weight: 8,3 kgs (6x75cl)
Case dimension / cm: 310x255x175
Standard pallet (1.0mx1.2m): 128 cases (6x75cl) - 16 cases/level x 8 levels
Euro pallet (0.80mx1,2m) = 96 cases (6x75cl) - 12 cases/level x 8 levels
Bottle bar code (EAN13) = 5 60031219007 6
Carton bar code (ITF14) = 1 560031219007 3
FCL 1x 20' = 2200 cartons (on the floor) / 11 euro pallets / 10 standard pallets
Truck 30T / 24T = 27 euro pallets / 20 Standard pallets

WINE ENTHUSIAST
THE WORLD IN YOUR GLASS

88 points

**DFJ Vinhos 2013
Grand'Arte Chardonnay
(Lisboa)**

This full-bodied wine is rich with tropical fruit as well as a more citrus character. It's ripe, packed with apples, apricots and then cut with acidity. There is a cool, fresh aftertaste. — R.V.
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