

# QUINTA DO ROCIO

Vinho Regional Lisboa | Arinto & Chardonnay | white 2013



**Winemaker:** José Neiva Correia

**Country / Region:** Portugal / LISBOA

**Terroir:** Quinta do Rocio

**Grape Varieties:** 62,5% Arinto stainless steel; 12,5% Arinto fermented and aged 9 months in oak barrels; 12,5% Chardonnay fermented and aged 9 months in oak barrels; 12,5% Chardonnay stainless steel

#### Vinification method:

This wine was produced with 62,5% Arinto stainless steel; 12,5% Arinto fermented and aged 9 months in oak barrels; 12,5% Chardonnay fermented and aged 9 months in oak barrels; 12,5% Chardonnay stainless steel

75% of this Quinta do Rocio was made with destemming, pelicular maceration and pressing. 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. The other 25% was produced with 2 equal parts of Arinto and Chardonnay. The must of each varietal fermented in new French oak barrels from Seguin Moreau. The wine ages in the same barrels 9 months. The blend of the barrels and stainless steel is then bottled. The wine stays in bottle 3 months before consumption.

#### Winemaker tasting notes:

This blend was one of the most appreciated and defined by José Neiva Correia, searching a rich white, elegant and tasty, excellent to share with the family and friends. Quinta do Rocio was very aromatic, fruity, and rich, with an excellent acidity who gives a very fresh and alive wine. The end of tasting was balanced, long and intense. The fermentation in oak add a unique character and richness with notes of dry fruits well present in the aroma and body.

#### Serving suggestions:

Excellent as an aperitif. It complements well strong cheeses, fish in the oven, all the cod fish dishes and poultry. We recommend to serve at the temperature of 10-12°C.

**ABV at 20°C%:** 12,5

**Volume at 20°C g/cm<sup>3</sup>:** 0,9922

**Dry Extract total g/dm<sup>3</sup>:** 27,1

**Volatile acidity in acetic acid g/l:** 0,54

**Total acidity inTH2 g/l:** 6,22

**Fixed acidity inTH2 g/l:** 6,68

**pH:** 3,20

**SO2 (free) & (total) mg/l:** 38/170

**FT.P.088.00**

**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

**FCL 1x 20' =** 2200 cartons (on the floor) / 11 euro pallets / 10 standard pallets



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