

POMAR

Vinho Regional Lisboa | white 2016



Winemaker: José Neiva Correia

Country / Region: Portugal / Lisboa

Grape Varieties: Blend of Fernão Pires 82,5%, Arinto 12,5% and Chardonnay 5,0%

Vinification method:

Destemming contact with skin contact. Cooled to 15°C, the must is then vacuum filtered with perlités. 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.

We recommend to serve at the temperature of 8-10°C.

ABV at 20°C%: 12,0

Volume at 20°C g/cm³: 0,9940

Dry Extract total g/dm³: 30,7

Volatile acidity in acetic acid g/l: 0,30

Total acidity in TH2 g/l: 5,18

Fixed acidity in TH2 g/l: 4,88

pH: 3,30

SO₂ (free) & (total) mg/l: 40/134

Gross weight: 7.6 kg (6x75cl) or 15.2 kg (12x75cl)

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

