

BIGODE

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 perlites. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C.

Winemaker tasting notes:

Selected grapes produce this inimitable MUSTACHE. Bright, fruity, young, refreshing, pleasant, soft, easy to drink, great everyday wine.

Serving suggestions:

Almost chilled is excellent as an aperitif and delicious as complement of fish dishes, white meats, vegetarian food and spicy gastronomies like Indian, the Chinese and Japanese. **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: 30,5
Volatile acidity in acetic acid g/l: 0,32
Total acidity in TH2 g/l: 5,25
Fixed acidity in TH2 g/l: 4,93
pH: 3,32
SO₂ (free) & (total) mg/l: 34/130
FT.P.072.00

Carton of 6 bottles x 75 cl (lay down)
Gross weight: 7.6 kg (6x75cl)
Case dimension: 330x235x155 - 310x235x340
Pallet Standard (1.0mx1.2m): 135 cases (6x75cl) or 68 cases (12x75cl)
15 cases/level x 9 levels or 16 cases/level x 4 levels
Euro pallet (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 0312 19186 8
Carton bar code (ITF14) (6x 75cl): 1560 0312 19186 5
Carton bar code (ITF14) = (12 x 75cl): 2560 0312 19186 2

