

STORKS LANDING

Fernão Pires & Chardonnay | Vinho Regional Lisboa | white 2016


DFJ VINHOS
The New Portugal



Winemaker: José Neiva Correia
Country / Region: Portugal / Lisboa
Grape Varieties: Blend of Fernão Pires & Chardonnay

Vinification method:

Destemming 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: 0,9944
Dry Extract total g/dm³: 31,8
Volatile acidity in acetic acid g/l: 0,31
Total acidity in TH2 g/l: 5,32
Fixed acidity in TH2 g/l: 5,01
pH: 3,31
SO2 (free) & (total) mg/l: 38/137
FT.P.251.00

Gross weight: 7.5 kg (6x75cl)
Case dimension: 320 x 250 x 310
Standard pallet (1.0mx1.2m): 150 Cases (6x75cl) - 30 Cases/nivel x 5 levels
Europallet (0,80mx1,2m): 125 Cases (6x75cl) - 25 Cases/level x 5 levels
FCL 1x 20' = 2400 cases (on the floor) / 11 Euro pallets / 10 Pallets Standard
FCL 1x40' = 2460 cases (on the floor)/ 23 Europallets/ 21 Standard pallets
Carton bar code (ITF14) (6 x 75cl): 1 56 00312 19152 0
Bottle bar code: 5 600312 191523

