

POINT WEST

Alvarinho & Chardonnay | Vinho Regional Lisboa | white 2014


DFJ VINHOS
The New Portugal



Winemaker: José Neiva Correia
Country / Region: Portugal / Lisboa
Terroir: Quinta do Porto Franco (Single Estate)
Grape Varieties: Alvarinho 50% and Chardonnay 50%

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:

Complex, full in the mouth, fresh and tasty. In the tasting is intense, persistent and refreshing.

Serving suggestions:

This is the perfect aperitif and the white you could trust. We recommend to serve at the temperature of 8-10°C.

ABV at 20°C%: 12,0
Volume at 20°C g/cm³: 0,9927
Dry Extract total g/dm³: 26,6
Volatile acidity in acetic acid g/l: 0,40
Total acidity inTH2 g/l: 5,25
Fixed acidity inTH2 g/l: 4,75
pH: 3,26
SO₂ (free) & (total) mg/l: 44/146
FT.P132.00

Gross weight: 7,6 kg (6x75cl)
Case dimension: 330x240x160
Pallet Standard (1.0mx1.2m): 135 cases (6x75cl); 15 cases/level x 9 levels
Euro pallet (0,80 m x 1,2m): 96 cases (6x75cl); 12 cases/level x 8 levels
Bottle bar code (EAN13) = 560 031219 122 6
Carton bar code (ITF14) (6x 75cl): 1 560 031219 122 3
FCL 1x 20' = 2450 cartons (on the floor)/ 11 euro pallets/ 10 standard pallets
Truck 30T = 29 euro pallets / 21 Standard pallets

