

GRAND'ARTE

Alvarinho

Alvarinho | Vinho Regional Lisboa | white 2014



Winemaker: José Neiva Correia
Country / Region: Portugal / LISBOA
Terror: Porto Franco Single Estate / Alenquer
Grape Varieties: Alvarinho 100%

Vinification method:

Destemming contact with skin contact. Cooled to 15°C, the must passes by a vacuum filter with perites. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C.

Winemaker tasting notes:

A dry wine of real finesse with an intense aroma of ripe orchard fruits. The body is full with a delicious, creamy character and this is countered by a fresh, citrus quality on a long finish. João Paulo Martins; Vinhos de Portugal 2016; "The variety of flavors are beautifully presented in a fine record of fresh fruit and light tropical notes, always here in a register which is very nice. Large proportion in the tasting, unctuous and fresh, soft, full with character. The wine is light, it is elegant and gives a good tasting. A good example of the varietal, planted outside the area of origin."

Serving suggestions:

Excellent aperitif, particularly recommended with fish, white meat, soups, salads and any light flavored dishes.
We recommend to serve at the temperature of 8-10°C.

ABV at 20°C%: 12,5
Volume at 20°C g/cm³: 0,9907
Dry Extract total g/dm³: 22,7
Volatile acidity in acetic acid g/l: 0,37
Total acidity in TH2 g/l: 6,52
Fixed acidity in TH2 g/l: 6,06
pH: 3,25
SO₂ (free) & (total) mg/l: 31/102
FT.P.070.00

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
Bottle bar code (EAN13) = 560 031219 046 5
Carton bar code (ITF14) = 1 560 031219 046 2
FCL 1x 20' = 2200 cartons (on the floor) / 11 euro pallets / 10 standard pallets
Truck 30T / 24T = 27 euro pallets / 20 Standard pallets



WINE ENTHUSIAST
THE WORLD IN YOUR GLASS

89 points

DFJ Vinhos 2014 Grand'Arte Alvarinho (Lisboa)

DFJ was the first to plant Alvarinho in the Lisbon region. This wine shows tropical flavors, pineapple as well as apricots. This richness is layered by a mineral texture as well as final, bright acidity. Drink from 2016.

— R.V. Published 10/1/2015

BEST BUY