

POMAR

Vinho Regional Lisboa | white 2017



Winemaker: José Neiva Correia

Country / Region: Portugal / Lisboa

Grape Varieties: Blend of Fernão Pires 75%, Arinto 12,5%, Alvarinho 2,5, Chardonnay 4,0%, Riesling 2,5%, Moscatel 1% and Verdelho 2,5%

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:

Fruity wine, young, refreshing, we feel in the aroma and taste apples and citrus. Very tasty, elegant, soft, easy to drink, great for everyday consumption.

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: 29,4
Volatile acidity in acetic acid g/l: 0,34
Total acidity inTH2 g/l: 5,25
Fixed acidity inTH2 g/l: 4,91
pH: 3,33
SO2 (free) & (total) mg/l: 39/143
FT.P.072.00

Gross weight: 7.6 kg
Case dimension: 330x235x155
Pallet Standard (1.0mx1.2m): 135 cases; 15 cases/level x 9 levels
Euro pallet (0,80m x 1,2m): 96 cases; 12 cases/level x 8 levels
Código de barras Garrafa (EAN13) = 560 0312 19154 7
Código de barras caixa (ITF14): 1 560 0312 19154 4
Bottle bar code (EAN13) = 560 0312 19154 7
Carton bar code (ITF14): 1 560 0312 19154 4
FCL 1x 20' = 2500 cartons (on the floor) / 11 euro pallets / 10 standard pallets
Truck 30T = 29 euro pallets / 21 Standard pallets