

# POINT WEST

Alvarinho & Chardonnay | Vinho Regional Lisboa | white 20156



**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.

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ABV at 20°C%: 13,0  
Volume at 20°C g/cm<sup>3</sup>: 0,9925  
Dry Extract total g/dm<sup>3</sup>: 30,2  
Volatile acidity in acetic acid g/l: 0,40  
Total acidity inTH2 g/l: 5,32  
Fixed acidity inTH2 g/l: 4,92  
pH: 3,40  
SO2 (free) & (total) mg/l: 31/127

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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

