

GRAND'ARTE

Alvarinho

Alvarinho | Vinho Regional Lisboa | white 2016



Winemaker: José Neiva Correia
Country / Region: Portugal / LISBOA
Terroir: 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 perlites. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C.

Winemaker tasting notes:

A fruited 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.

Serving suggestions:

Excellent as 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%: 13,0
Volume at 20°C g/cm³: 0,9941
Dry Extract total g/dm³: 33,9
Volatile acidity in acetic acid g/l: 0,23
Total acidity in TH2 g/l: 6,45
Fixed acidity in TH2 g/l: 6,22
pH: 3,24
SO₂ (free) & (total) mg/l: 31/130
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



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DFJ Vinhos 2016 Grand'Arte
Alvarinho (Lisboa)

This is a southern and warmer take on Alvarinho than is found in northern Portugal. It brings out the ripe perfumed character of the grape. Apricot and golden plums show both the fruit and the generous texture. Drink this wine starting from late 2017.

— R.V. Published 8/1/2017