GRAND'ARTE

Alvarinho

GRAND'ARTE ALVARINHO

PORTUGAL

Alvarinho | Vinho Regional Lisboa | white 2017







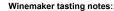






Vinification method:

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.



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.

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%: 12,5 Volume at 20°C g/cm3: 0,9909 Dry Extract total q/dm3: 23.7 Volatile acidity in acetic acid g/l: 0,38 Total acidity inTH2 g/l: 5,85 Fixed acidity inTH2 g/l: 5,47 pH: 3.23 SO2 (free) & (total) mg/l: 38/137 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



WINE ENTHUSIAST

88 POINTS

Best Buy

DFJ Vinhos 2017 Grand'Arte Alvarinho (Lisboa)

A ripe wine, this shows how the cool Alvarinho can be transformed in the warmer climate of Lisboa. It still has a crisp side, but this comes along with the apricot and ripe melon flavors. It is ready to drink.

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