

JAG

Alvarinho | Vinho Regional Lisboa | white 2017









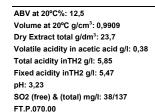
Destemming contact with skin contact. Cooled to 15°C, the must passes by a vacuum filter with perlites. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C.



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.

## 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.



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) = 5600312192483 Carton bar code (ITF14) = 15600312192480 FCL 1x 20'= 2200 cartons (on the floor) / 11 euro pallets / 10 standard pallets Truck 30T / 24T = 27 euro pallets / 20 Standard pallets



















