GRAND'ARTE

Alvarinho

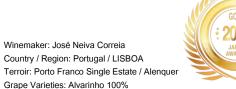
Vinho Regional Lisboa | white 2020























GRAND'ARTE ALVARINHO

PORTUGAL

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 fruity wine with an intense aroma of ripe fruits from the orchard. Full-bodied and at the same time smooth, soft, with a delicious touch of citrus in a long, pleasant and elegant finish.

How to serve:

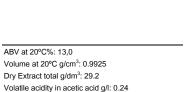
Excellent as an aperitif in the late afternoon to relax. Great complement of sushi, seafood, fish dishes, white meat, soups, salads and any ot dish with little spice. Serve at a temperature of 8 to 10°C.







BRONZE



Total acidity inTH2 g/l: 5.92 Fixed acidity inTH2 g/l: 5.22 pH: 3,30 SO2 (free) & (total) mg/l: 39/ 124

Carton of 6 bottles x 75 cl (lay down) Gross weight: 8.4 kg Case dimension / cm: H 17.5 x W 25.5 x L 31.0 Standard pallet (1.0mx1.2m): 128 cases - 16 cases/level x 8 levels Euro pallet (0.80mx1.2m) = 96 cases - 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









