## **ESCADA**

## Reserva

ESCADE

Arinto Reserva

ARINTO | Vinho Regional Lisboa | white 2022

























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.







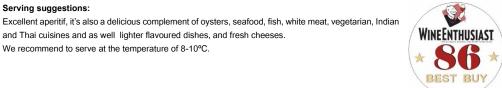


## Winemaker tasting notes:

Serving suggestions:

It's a bright white, fruited, refreshing with apple and lemon notes in the aroma and tasting. It's a pleasant and elegant easy drinking wine, smooth, with an intense and long end of tasting.

and Thai cuisines and as well lighter flavoured dishes, and fresh cheeses.









We recommend to serve at the temperature of 8-10°C.

Volume at 20°C g/cm3: 0,9924 Dry Extract total g/dm3: 22,5 Volatile acidity in acetic acid g/l: 0,46 Total acidity inTH2 g/l: 5,55 Fixed acidity inTH2 g/l: 5,02 pH: 3.30 SO2 (free) & (total) mg/l: 38/150

Carton of 6 bottles x 75 cl (vertical) Gross weight / kg: 8,3 kg Case dimension / mm/ H x W x L: 317x163x251 STD Pallet (1.0mx1.2m): 150 cases | 25 cases/level x 5 levels Euro pallet (0.80mx1.2m): 105 cases | 21 cases/level x 5 levels Full FCL 20' on the floor = 1125 cases of 12 Full FCL 20' = 10 STD pallet | 11 Euro pallets Bottle barcode (EAN13): 560 0312 19219 3 Case barcode (ITF14): 2 560 0312 19219 0











