CORETO

Vinho Regional Lisboa | white 2025



Winemaker: José Neiva Correia
Country: Portugal
Region: Lisboa
Grape Varieties: Fernão Pires 70%, Arinto 3%, Verdejo 2%, Moscatel 5% e Marsanne 20%

Vinification method:

Destemming contact with skin contact. Cooled to 15ºC, the must is then vacuum filtered with perlites. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16ºC and 18ºC.

Winemaker tasting notes:
A crisp, refreshing wine with a full fruit flavour and good body. Only premium quality grapes are used and this is shown by the combination of delicate aroma, delicious apple and grape fruit and a lively citrus finish.

Serving suggestions:
Chilled, it is excellent with food or by itself. Will accompany, for example, fish, and white meat, vegetarian and Asian dishes. We recommend to serve at the temperature of 8-10ºC.

ABV at 20ºC%: 11,0
Volume at 20ºC g/cm^3: 0,9948
Dry Extract total g/dm^3: 30
Volatile acidity in acetic acid g/l: 0,30
Total acidity inTH2 g/l: 5,32
Fixed acidity inTH2 g/l: 4,80
pH: 3,31
SO2 (free) & (total) mg/l: 36 / 108

units/carton	vertical	6x75 cl	12 x 75 cl
closure		screw cap	screw cap
Gross weight	kg	7,28	14,4
Carton dimension	mm	335 x 230 x 155	301 x 227 x 324
Pallet STD (1mx1,2m)	cartons	150	68
	levels x cartons	5 x 30	4 x 17
Pallet Euro (0,8mx 1,2m)	cartons	125	60
	levels x cartons	5x25	5x12
Bottle bar code	EAN13	560 0312 19053 3	560 0312 19053 3
Case bar code	ITF14	1560 0312 19053 0	2 560 0312 19053 7
Full FCL 20'= 2500 c6 / 1250 c12 (on the floor) | 11 Euro pallet | 10 STD pallet			

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