

## SEGADA

Vinho Regional Lisboa | white 2017

Winemaker: José Neiva Correia Country / Region: Portugal / Lisboa Terroir: Quinta de Runa & Quinta do Romão single estates. Grape Varieties: Fernão Pires 82,5%, Arinto 12,5% and Chardonnay 5,0%

## Vinification method:

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:

Aromatic and full in the mouth, with notes of apple, shows a delicious and refreshness white wine.

## Serving suggestions:

Excellent aperitif also complements dishes of fish, white meat and vegetarian dishes, as well as spicier foods such as Indian or Chinese. We recommend to serve at the temperature of 8-10°C.







SEGADA

ABV at 20°C%: 12,0 Volume at 20°C g/cm<sup>3</sup>: 0,9940 Dry Extract total g/dm<sup>3</sup>: 29,4 Volatile acidity in acetic acid g/l: 0,34 Total acidity inTH2 g/l: 5,25 Fixed acidity inTH2 g/l: 4,91 pH: 3,33 SO2 (free) & (total) mg/l: 39/143 FT.P095.00 Carton of 6 bottles x 75 cl (lay down) Gross weight: 7.6 kg (6x75cl) Case dimension: 330x235x155 - 310x235x340 Standard pallet (1.0mx1.2m): 135 cases (6x75cl) or 68 cases (12x75cl) 15 cases/level x 9 levels or 17 cases/level x 4 levels Euro Palete (0.80mx1,2m): 96 cases (6x75cl) or 48 cases (12x75cl) 12 Cases/level x 8 levels or 12 cases/level x 4 levels Bottle bar code (EAN13): 560 0312190649 Cartoon bar code (ITF14): (6 x 75cl): 1 560 0312190646 Cartoon bar code (ITF14): (12 x 75cl): 2 560 0312190643 FCL 1x 20'= 2450 cases (6x75cl) or 1200 cases (12x75cl) (on the floor) - 11 Euro paletes / 10 Paletes Standard

DFJ VINHOS, SA – Quinta da Fonte Bela; 2070–681 VILA CHÃ DE OURIQUE; PORTUGAL T: +351243704701 \* www.dfjvinhos.com \* info@dfjvinhos.com \* DCM; 15 de junho de 2018

The New Portugal

