CASA DO LAGO

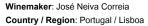
Vinho Regional Lisboa | white 2016

CASA DO LAGO









Grape Varieties: Fernão Pires 80%, Arinto 15% & Chardonnay 5%

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, it's delicious and fresh.

Serving suggestions:

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



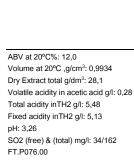
WINE ENTHUSIAST

Best Buy

DFJ Vinhos 2016 Casa do Lago Branco White (Lisboa)

This is a delicious and ripe-fruited wine. Dominated by Fernão Pires, it has an applepuree texture: smooth and creamy. The wine has an edge of light acidity at the end to give it a lift. Drink now.

— R.V. Published 8/1/2017



Carton of 6 bottles x 75 cl (lay down) Gross weight: 7.6 kg (6x75cl) or 15.2 kg (12x75cl) Case dimension: 330x235x155 or 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-pallet (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 031219074 8

Cartoon bar code (ITF14): (6 x 75cl): 1 560 031219074 5 Cartoon bar code (ITF14): (12 x 75cl): 2 560 031219074 2

FCL 1x 20'= 2450 cases (6x75cl) or 1200 cases (12x75cl) (on the floor) - 11 Euro paletes / 10 Paletes Standard













