

# JAG

## Alvarinho

Alvarinho | Vinho Regional Lisboa | white 2016



**Winemaker:** José Neiva Correia  
**Country / Region:** Portugal / LISBOA  
**Terroir:** Porto Franco Single Estate / Alenquer  
**Grape Varieties:** Alvarinho 100%

**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 fruited wine of real finesse with an intense aroma of ripe orchard fruits. The body is full with a delicious, creamy character and this is countered by a fresh, citrus quality on a long finish.

**Serving suggestions:**

Excellent as aperitif, particularly recommended with fish, white meat, soups, salads and any light flavored dishes. We recommend to serve at the temperature of 8-10°C.

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ABV at 20°C%: 12,5  
Volume at 20°C g/cm<sup>3</sup>: 0,9941  
Dry Extract total g/dm<sup>3</sup>: 33,9  
Volatile acidity in acetic acid g/l: 0,23  
Total acidity inTH2 g/l: 6,45  
Fixed acidity inTH2 g/l: 6,22  
pH: 3,24  
SO<sub>2</sub> (free) & (total) mg/l: 31/130  
FT.P.070.00

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Carton of 6 bottles x 75 cl (lay down)  
Gross weight: 8,3 kgs (6x75cl)  
Case dimension / cm: 310x255x175  
Standard pallet (1.0mx1.2m): 128 cases (6x75cl) - 16 cases/level x 8 levels  
Euro pallet (0.80mx1,2m) = 96 cases (6x75cl) - 12 cases/level x 8 levels  
Bottle bar code (EAN13) = 5600312192483  
Carton bar code (ITF14) = 15600312192480  
FCL 1x 20' = 2200 cartons (on the floor) / 11 euro pallets / 10 standard pallets  
Truck 30T / 24T = 27 euro pallets / 20 Standard pallets