





## **PORTADA**

DFJ VINHOS

2017

PORTADA

## WINEMAKERS SELECTION

Vinho Regional Lisboa | white 2019















Desterming 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.

Grape Varieties: Blend of Fernão Pires 75%, Arinto 12,5%, Alvarinho 2,5%, Chardonnay 4,0%, Riesling 2,5%, Moscatel 1%



Winemaker: José Neiva Correia Country / Region: Portugal / Lisboa

Bright light pearl color, very fruity, we feel apples and citrus in the aroma. In the tasting it's very tasty, refreshing, pleasant, soft, and easy to drink. A great wine for everyday pleasure and for any occasion.



Excellent aperitif, it's also a delicious complement of fish, white meat, vegetarian, Indian and Thai cuisines and as well lighter flavoured dishes, and fresh cheeses.

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















ABV at 20°C%: 12,0 Volume at 20°C g/cm3: 0,9920 Dry Extract total g/dm3: 24.5 Volatile acidity in acetic acid g/l: 0,32 Total acidity inTH2 g/l: 5,48 Fixed acidity inTH2 g/l: 5,16 pH: 3,35 SO2 (free) & (total) mg/l: 39/140

Carton of 6 bottles x 75 cl (lay down) Gross weight: 7.6 kg or 15.2 kg Case dimension: 330x235x155 or 310x235x340 Pallet Standard (1.0mx1.2m): 135 cases (6x75cl) or 68 cases (12x75cl) 15 cases/level x 9 levels or 16 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) = 5 60 0312 19033 5 Carton bar code (ITF14) (6x 75cl): 1 560 03121 9033 2 Carton bar code (ITF14) = (12 x 75cl): 2 560 03121 9033 9 FCL 1x 20'= 2500 cartons (on the floor) / 11 euro pallets / 10 standard pallets Truck 30T = 29 euro pallets / 21 Standard pallets







