

GRAND'ARTE

Alvarinho

Alvarinho | Vinho Regional Lisboa | white 2019



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.

ABV at 20°C%: 13,0

Volume at 20°C g/cm³: 0,9910

Dry Extract total g/dm³: 26,1

Volatile acidity in acetic acid g/l: 0,26

Total acidity in TH2 g/l: 6,30

Fixed acidity in TH2 g/l: 6,04

pH: 3,32

SO₂ (free) & (total) mg/l: 38/121

FT.P.070.00

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) = 560 031219 046 5

Carton bar code (ITF14) = 1 560 031219 046 2

FCL 1x 20' = 2200 cartons (on the floor) / 11 euro pallets / 10 standard pallets

Truck 30T / 24T = 27 euro pallets / 20 Standard pallets

