

# PORTADA

## LOTE DFJ

Vinho Regional Lisboa | white 2019



**Winemaker:** José Neiva Correia

**Country / Region:** Portugal / Lisboa

**Grape Varieties:** Blend of FERNÃO PIRES 80% | ARINTO 10% | MARSANNE 10%

**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:**

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.

**Serving suggestions:**

Excellent aperitif, it's also a delicious complement of seafood, fish, white meat, vegetarian, Sushi, 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/cm<sup>3</sup>: 0,9930

Dry Extract total g/dm<sup>3</sup>: 28,4

Volatile acidity in acetic acid g/l: 0,35

Total acidity inTH2 g/l: 5,49

Fixed acidity inTH2 g/l: 5,10

pH: 3,27

SO2 (free) & (total) mg/l: 28/ 159

CASE 12 x 75cl / vertical

Gross weight: 15.2 kg

Case dimension/ mm: H322 x W305 x L231

Standard Pallet (1.0mx1.2m): 85 cases / 17 cases/level x 5 levels

Euro pallet (0.80mx1.2m): 60 cases / 12 cases/level x 5 levels

Full FCL 20' = on the floor / 1250 cases; 10 STD pallets or 11 Euro pallets

Bottle barcode: (EAN13) 560 0312 192643

Case barcode (ITF14): 2 560 0312 192647

