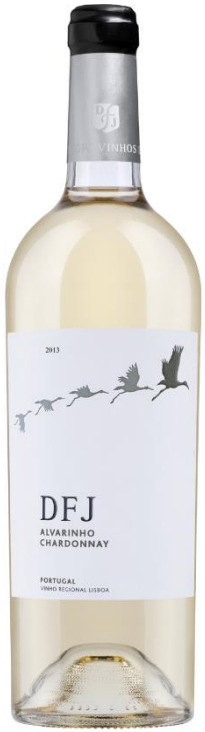
DFJ

Alvarinho & Chardonnay

Vinho Regional Lisboa | white 2019



Winemaker: José Neiva Correia
Country / Region: Portugal / Lisboa
Terroir: Quinta do Porto Franco (Single Estate)
Grape Varieties: Alvarinho 50% and Chardonnay 50%

Vinification method:
Destemming contact with skin contact. Cooled to 15ºC, the must is then vacuum filtered with perlites. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16ºC and 18ºC.

Winemaker tasting notes:
Complex, full in the mouth, fresh and tasty. In the tasting is intense, persistent and refreshing. João Paulo Martins; Vinhos de Portugal 2016; "Good aroma, the focus goes to the citrus notes here in association with light white flower notes, more evident the Chardonnay than the Arinto. Good volume in the mouth, fine and very lively acidity, here especially avenge the citric notes, have a refined white, with a highly convenient price, compared to the quality. To fish dishes in a gentle cooking."

Serving suggestions:
The perfect appetizer, the white that you can rely on for any occasion, perfectly accompanies seafood, shellfish, fish dishes, soups, salads, poultry, vegetarian food and even more spicy cuisines such as Indian, Japanese and Chinese. Serve at 8C - 10C

ABV at 20ºC%: 13,0
Volume at 20ºC g/cm^3: 0,9919
Dry Extract total g/dm^3: 26,3
Volatile acidity in acetic acid g/l: 0,31
Total acidity inTH2 g/l: 6,38
Fixed acidity inTH2 g/l: 5,88
pH: 3,39
SO2 (free) & (total) mg/l: 38/137

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 073 1
Carton bar code (ITF14) = 1 560 031219 073 8
FCL 1x 20'= 2200 cartons (on the floor) / 11 euro pallets / 10 standard pallets

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