

# PORTADA

## Reserva

Vinho Regional Lisboa | white 2019



**Winemaker:** José Neiva Correia

**Country / Region:** Portugal / LISBOA

**Terroir:** Porto Franco Single Estate / Alenquer

**Grape Varieties:** Fernão Pires 40%, Arinto 30%, Chardonnay 15% and Verdelho 15%.

**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:**

Bright and fruity with mineral notes. In the mouth it is fruity, very fresh, full bodied, soft, very tasty and with a long end of tasting.

**Serving suggestions:**

Excellent as an aperitif, excellent complement of dishes of seafood, fish, white meat, soups, salads, fresh cheeses, goat's cheese and Petiscos (Typical Portuguese Tapas) such as roe salad, octopus salad and black eyed pea with shredded cod salad. Serve at 8 to 10°C.

ABV at 20°C%: 12,0  
Volume at 20°C g/cm<sup>3</sup>: 0,9912  
Dry Extract total g/dm<sup>3</sup>: 24,0  
Volatile acidity in acetic acid g/l: 0,43  
Total acidity in TH2 g/l: 5,85  
Fixed acidity in TH2 g/l: 5,19  
pH: 3,24  
SO<sub>2</sub> (free) & (total) mg/l: 38/146  
FT.P.070.00



**DFJ VINHOS**  
*The New Portugal*