PORTADA

MEDIUM SWEET | Vinho Regional Lisboa | white 2023 | 12,0%



Winemaker: José Neiva Correia

Country / Region: Portugal / Lisboa Grape Varieties: Blend of Fernão Pires 72,5%, Arinto 20%, Alvarinho 2,5%, Chardonnay 2,5% & Moscatel 2.5%

Vinification method:

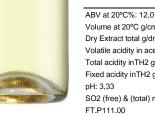
Destemming contact with skin contact. Cooled to 15°C, the must is then vacuum filtered with perlites. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C.

Winemaker tasting notes:

Fruity wine, young, refreshing, we feel in the aroma and taste apples and citrus. Very tasty, elegant, soft, easy to drink, great for everyday consumption.

Serving suggestions:

Excellent as aperitif, it's also a delicious complement of fish, white meat, vegetarian, Indian and Thai cuisines, dishes with vinegar and hot spices, and as well lighter flavoured dishes, and fresh cheeses. We recommend to serve at the temperature of 8-10°C.



Volume at 20°C g/cm3:1,0055 Gross weight: 7.28 kg (6x75cl) Dry Extract total g/dm3: 59,2 Case dimension: 154x330x230 Volatile acidity in acetic acid g/I: 0,48 Total acidity inTH2 g/l: 5,32 Fixed acidity inTH2 g/l: 4,90 SO2 (free) & (total) mg/l: 48 / 160

Carton of 6 bottles x 75 cl (lay down) Pallet Standard (1.0mx1.2m): 135 cases (6x75cl) - 15 cases/level x 9 levels Euro pallet (0, 80mx1,2m): 96 cases (6x75cl) - 12 cases/level x 8 levels Bottle bar code (EAN13) = 5 60 0312 191080 Carton bar code (ITF14) (6x 75cl): 1 560 03121 9108 7 FCL 1x 20'= 2500 cartons (on the floor) / 11 euro pallets / 10 standard pallets







STUFFED CRAB CLAW

ASIAN FOOD PAIRING STUFFED CRAB CLAW









IN KATSUDON







CATHAI SILVER ASIAN FOOD PAIRING

INDIAN CHICKEN CURRY



VIET SPRING ROLL

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