

# ESCADA

## Reserva

ARINTO | Vinho Regional Lisboa | white 2024



**Winemaker:** José Neiva Correia  
**Country / Region:** Portugal / Lisboa  
**Terroir:** DFJ VINHOS single estates  
**Grape Varieties:** Arinto 100%,

**Vinification method:**

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

**Winemaker tasting notes:**

It's a bright white, fruited, refreshing with apple and lemon notes in the aroma and tasting. It's a pleasant and elegant easy drinking wine, smooth, with an intense and long end of tasting.

**Serving suggestions:**

Excellent aperitif, it's also a delicious complement of oysters, seafood, fish, white meat, vegetarian, 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: 11,5  
Volume at 20°C g/cm<sup>3</sup>: 0,9908  
Dry Extract total g/dm<sup>3</sup>: 23,7  
Volatile acidity in acetic acid g/l: 0,40  
Total acidity in TH2 g/l: 4,95  
Fixed acidity in TH2 g/l: 4,50  
pH: 3,31  
SO<sub>2</sub> (free) & (total) mg/l: 54/144

Carton of 6 bottles x 75 cl (vertical)  
Gross weight / kg: 8,3 kg  
Case dimension / mm/ H x W x L: 317x163x251  
STD Pallet (1.0mx1.2m): 150 cases | 25 cases/level x 5 levels  
Euro pallet (0.80mx1.2m): 105 cases | 21 cases/level x 5 levels  
Full FCL 20' on the floor = 1125 cases of 12  
Full FCL 20' = 10 STD pallet | 11 Euro pallets  
Bottle barcode (EAN13): 560 0312 19219 3  
Case barcode (ITF14): 2 560 0312 19219 0



**DFJ VINHOS**  
*The New Portugal*