

# PORTADA

## VINHO VERDE DOC | white



**Winemaker:** José Neiva Correia

**Country / Region:** Portugal / VINHO VERDE DOC

**Grape Varieties:** Blend of Arinto 34%, Trajadura 33% , Loureiro 33%

### 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:** Bright, fruity taste and aroma to citrus and green apples. Young, really refreshing and tasty, great for everyday consumption.

**Serving suggestions:** Excellent as aperitif, it's also a delicious complement of fish, sea food, 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%: 11,0  
Volume at 20°C g/cm<sup>3</sup>: 1,0038  
Dry Extract total g/dm<sup>3</sup>: 53,8  
Volatile acidity in acetic acid g/l: 0,40  
Total acidity in TH2 g/l: 4,54  
pH: 3,39  
SO2 (free) & (total) mg/l: 10/149

Carton of 6 bottles x 75 cl (lay down)  
Gross weight: 7.6 kg (6x75cl) or 15.2 kg (12x75cl)  
Case dimension: 330x235x155 - 310x235x340  
Pallet Standard (1.0mx1.2m): 135 cases (6x75cl) or 68 cases (12x75cl)  
15 cases/level x 9 levels or 16 cases/level x 4 levels  
Euro pallet (0,80mx1,2m): 96 cases (6x75cl) or 48 cases (12x75cl)  
12 cases/level x 8 levels or 12 cases/level x 4 levels  
Bottle bar code (EAN13) = 5600312192209  
Carton bar code (ITF14) (6x 75cl): 15600312192206  
Carton bar code (ITF14) = (12 x 75cl): 25600312192203

