

STORKS LANDING

Medium Sweet

Vinho Regional Lisboa | white



Winemaker: José Neiva Correia

Country / Region: Portugal / Lisboa

Grape Varieties: FERNÃO PIRES 80%, ARINTO 5%, MOSCATEL 5% and MARSANNE 10%.

Vinification method:

Destemming 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 dry bright white, fruited, young refreshing white with apple and lemon notes in the aroma and tasting. It's a pleasant easy drinking wine, smooth, easy drinking, a real day by day wine.

Serving suggestions:

Excellent aperitif, it's also a delicious complement of 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%: 12,0

Volume at 20°C g/cm³: 1,0046

Dry Extract total g/dm³: 56,1

Volatile acidity in acetic acid g/l: 0,35

Total acidity inTH2 g/l: 5,00

Fixed acidity inTH2 g/l: 4,60

pH: 3,34

SO2 (free) & (total) mg/l: 35/99

FT.P.00

Gross weight: 7.5 kg (6x75cl)

Case dimension: 154x330x230

Standard pallet (1.0mx1.2m): 135 Cases (6x75cl) - 9 Cases/nível x 15 levels

Europallet (0,80mx1,2m): 96 Cases (6x75cl) – 12 Cases/level x 8 levels

FCL 1x 20' = 2400 cases (on the floor) / 11 Euro pallets / 10 Pallets Standard

FCL 1x40' = 2460 cases (on the floor)/ 23 Europallets/ 21 Standard pallets

Carton bar code (ITF14) (6 x 75cl): 1 56 00312 191704

Bottle bar code: 5 600312 19707



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The New Portugal