

GRAND'ARTE

CHARDONNAY | Vinho Regional Lisboa | white 2024


DFJ VINHOS
The New Portugal



Winemaker: José Neiva Correia
Country / Region: Portugal / Lisboa
Grape Varieties: Chardonnay 100%

Vinification method:

Destemming contact with skin contact. Cooled to 15°C, the must passes by a vacuum filter with perlités. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C.

Winemaker tasting notes:

Aromatic, fruity, rich, round, with a soft acidity, who gives an excellent tasty and fresh wine, very pleasant, with a long elegant, persistent end of tasting.

Serving suggestions:

Perfect as aperitif and the right match with fresh cheeses, seafood and all type of fish.
We recommend to serve at the temperature of 8-10°C.

ABV at 20°C%: 12,5
Volume at 20°C g/cm³: 0,9902
Dry Extract total g/dm³: 22,4
Volatile acidity in acetic acid g/l: 0,61
Total acidity in TH2 g/l: 6,60
Fixed acidity in TH2 g/l: 6,00
pH: 3,29
SO₂ (free) & (total) mg/l: 42/150

Carton of 6 bottles x 75 cl (lay down)
Gross weight: 8,3 kgs (6x75cl)
Case dimension / cm: 310x255x175
Standard pallet (1,0mx1,2m): 128 cases (6x75cl) - 16 cases/level x 8 levels
Euro pallet (0,80mx1,2m) = 96 cases (6x75cl) - 12 cases/level x 8 levels
Bottle bar code (EAN13) = 5 60031219007 6
Carton bar code (ITF14) = 1 560031219007 3
FCL 1x 20' = 2200 cartons (on the floor) / 11 euro pallets / 10 standard pallets
Truck 30T / 24T = 27 euro pallets / 20 Standard pallets

