PORTADA

WINEMAKERS SELECTION

Vinho Regional Lisboa | white 2025



Winemaker: José Neiva Correia
Country / Region: Portugal / Lisboa
Grape Varieties: Blend of FERNÃO PIRES 75%, ARINTO 13%, CHARDONNAY 4%, RIESLING 2%, ALVARINHO 2%, MOSCATEL 2%; VERDEJO 2%

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

Winemaker tasting notes:
Bright light pearl color, very fruity, we feel apples and citrus in the aroma. In the tasting it's very tasty, refreshing, pleasant, soft, and easy to drink. A great wine for everyday pleasure and for any occasion.

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 8-10ºC.

ABV at 20ºC%: 11,5	Carton of 6 bottles x 75 cl (lay down)
Volume at 20ºC g/cm^3: 0,9928	Gross weight: 7.6 kg or 15.2 kg
Dry Extract total g/dm^3: 26.3	Case dimension: 330x235x155 or 310x235x340
Volatile acidity in acetic acid g/l: 0.29	Pallet Standard (1.0mx1.2m): 135 cases (6x75cl) or 68 cases (12x75cl)
Total acidity inTH2 g/l: 5,62	15 cases/level x 9 levels or 16 cases/level x 4 levels
Fixed acidity inTH2 g/l: 5,10	Euro pallet (0,80mx1,2m): 96 cases (6x75cl) or 48 cases (12x75cl)
pH: 3,30	12 cases/level x 8 levels or 12 cases/level x 4 levels
SO2 (free) & (total) mg/l: 31 / 108	Bottle bar code (EAN13) = 5 60 0312 19033 5
	Carton bar code (ITF14) (6x 75cl): 1 560 03121 9033 2
	Carton bar code (ITF14) = (12 x 75cl): 2 560 03121 9033 9
	FCL 1x 20'= 2500 cartons (on the floor) / 11 euro pallets / 10 standard pallets
	Truck 30T = 29 euro pallets / 21 Standard pallets

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