

PORTADA

WINEMAKERS SELECTION

Vinho Regional Lisboa | white 2014



Winemaker: José Neiva Correia
Country / Region: Portugal / Lisboa
Grape Varieties: Blend of Fernão Pires 70%, Arinto 25%, Alvarinho 2.5%, Chardonnay 2.5%

Vinification method:

Destemming contact with skin contact. Cooled to 15°C, the must is then vacuum filtered with perletes. 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%: 11,5
 Volume at 20°C g/cm³: 0,9931
 Dry Extract total g/dm³: 27,1
 Volatile acidity in acetic acid g/l: 0,32
 Total acidity in TH2 g/l: 5,18
 Fixed acidity in TH2 g/l: 4,78
 pH: 3,32
 SO₂ (free) & (total) mg/l: 31/162
 FT.P.072.00

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) = 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" = 2450 cartons (on the floor) / 11 euro pallets / 10 standard pallets



WINE ENTHUSIAST
THE WORLD IN YOUR GLASS

84 points

**DFJ Vinhos 2014
 Portada Winemaker's
 Selection Branco
 White (Lisboa)**

Soft, with a light texture and approachable acidity, this is a bright wine that has plenty of apricot and pear flavors. The wine is fresh and ready to drink, with an orange zest finish.

— R.V. Published 10/1/2015

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