

GRAND'ARTE

Alvarinho

Alvarinho | Vinho Regional Lisboa | white 2014



Winemaker: José Neiva Correia
Country / Region: Portugal / LISBOA
Terroir: Porto Franco Single Estate / Alenquer
Grape Varieties: Alvarinho 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:

A dry wine of real finesse with an intense aroma of ripe orchard fruits. The body is full with a delicious, creamy character and this is countered by a fresh, citrus quality on a long finish.

Serving suggestions:

Excellent aperitif, particularly recommended with fish, white meat, soups, salads and any light flavored dishes.
We recommend to serve at the temperature of 8-10°C.

ABV at 20°C%: 12,5
Volume at 20°C g/cm³: 0,9907
Dry Extract total g/dm³: 22,7
Volatile acidity in acetic acid g/l: 0,37
Total acidity in TH2 g/l: 6,52
Fixed acidity in TH2 g/l: 6,06
pH: 3,25
SO₂ (free) & (total) mg/l: 31/102
FT.P.070.00

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): 560 031219 046 5
Carton bar code (ITF14): 1 560 031219 046 2
FCL 1x 20' = 2200 cartons (on the floor) / 11 euro pallets / 10 standard pallets
Truck 30T / 24T = 27 euro pallets / 20 Standard pallets


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