

PORTADA

WINEMAKERS SELECTION

Vinho Regional Lisboa | white 2016



Winemaker: José Nelva Correia
Country / Region: Portugal / Lisboa
Grape Varieties: Blend of Fernão Pires 75%, Arinto 12,5%, Alvarinho 2,5%, Chardonnay 4,0%, Riesling 2,5%, Moscatel 1% and Verdelho 2,5%

Vinification method:

Destemming contact with skin contact. Cooled to 15°C, the must is then vacuum filtered with perlités. 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: 0,9940
 Dry Extract total g/dm³: 30,7
 Volatile acidity in acetic acid g/l: 0,30
 Total acidity in TH2 g/l: 5,18
 Fixed acidity in TH2 g/l: 4,88
 pH: 3,30
 SO₂ (free) & (total) mg/l: 40/134
 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



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The New Portugal



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