

CASA DO LAGO

MEDIUM SWEET | Vinho Regional Lisboa | white 2023 | 12,0%



Winemaker: José Neiva Correia

Country / Region: Portugal / Lisboa

Grape Varieties: Blend of Fernão Pires 72,5%, Arinto 20%, Alvarinho 2,5%, Chardonnay 2,5% & Moscatel 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:

Fruity wine, young, refreshing, we feel in the aroma and taste apples and citrus. Very tasty, elegant, soft, easy to drink, great for everyday consumption.

Serving suggestions:

Excellent as aperitif, it's also a delicious complement of fish, white meat, vegetarian, Indian and Thai cuisines, dishes with vinegar and hot spices, 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: 1,0055
Dry Extract total g/dm³: 59,2
Volatile acidity in acetic acid g/l: 0,48
Total acidity in TH2 g/l: 5,32
Fixed acidity in TH2 g/l: 4,90
pH: 3,33
SO₂ (free) & (total) mg/l: 48 / 160

Carton of 6 bottles x 75 cl (lay down)
Gross weight: 7.28 kg (6x75cl)
Case dimension: 154x330x230
Pallet Standard (1.0mx1.2m): 135 cases (6x75cl) - 15 cases/level x 9 levels
Euro pallet (0, 80mx1,2m): 96 cases (6x75cl) - 12 cases/level x 8 levels
Bottle bar code (EAN13) = 5600312191738
Carton bar code (ITF14) (6x 75cl): 15600312191735
FCL 1x 20' = 2500 cartons (on the floor) / 11 euro pallets / 10 standard pallets