

CORETO

Vinho Regional Lisboa | white 2019



Winemaker: José Neiva Correia
 Country: Portugal
 Region: Lisboa
 Grape Varieties: Fernão Pires 81,5% | Arinto 12,5% | Chardonnay 5,0% | Moscatel 1%

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:
 A crisp, refreshing wine with a full fruit flavour and good body. Only premium quality grapes are used and this is shown by the combination of delicate aroma, delicious apple and grape fruit and a lively citrus finish.

Serving suggestions:
 Chilled, it is excellent with food or by itself. Will accompany, for example, fish, and white meat, vegetarian and Asian dishes. We recommend to serve at the temperature of 8-10°C.



ABV at 20°C%: 12,0
 Volume at 20°C g/cm³: 0,9933
 Dry Extract total g/dm³: 28,7
 Volatile acidity in acetic acid g/l: 0,37
 Total acidity in TH2 g/l: 5,48
 Fixed acidity in TH2 g/l: 5,13
 pH: 3,30
 SO₂ (free) & (total) mg/l: 31/162

| | | | |
|--------------------------|------------------|-------------------|--------------------|
| units/carton | vertical | 6x75 cl | 12 x 75 cl |
| closure | | screw cap | screw cap |
| Gross weight | kg | 7,28 | 14,4 |
| Carton dimension | mm | 335 x 230 x 155 | 301 x 227 x 324 |
| Pallet STD (1mx1,2m) | cartons | 150 | 68 |
| | levels x cartons | 5 x 30 | 4 x 17 |
| Pallet Euro (0,8mx 1,2m) | cartons | 125 | 60 |
| | levels x cartons | 5x25 | 5x12 |
| Bottle bar code | EAN13 | 560 0312 19053 3 | 560 0312 19053 3 |
| Case bar code | ITF14 | 1560 0312 19053 0 | 2 560 0312 19053 7 |

Full FCL 20' = 2500 c6 / 1250 c12 (on the floor) | 11 Euro pallet | 10 STD pallet