

BIGODE

Vinho Regional Lisboa | white 2023



Winemaker: José Neiva Correia

Country / Region: Portugal / Lisboa

Grape Varieties: Blend of FERNÃO PIRES 75%, MARSANNE 15%, MOSCATEL 5%, ARINTO 5,0%

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:

Bright light pearl color, very fruity, we feel apples and citrus in the aroma. In the tasting it's very tasty, refreshing, pleasant, soft, and easy to drink. A great wine for everyday pleasure and for any occasion.

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: 0,9922

Dry Extract total g/dm³: 25,8

Volatile acidity in acetic acid g/l: 0,42

Total acidity inTH2 g/l: 5,32

Fixed acidity inTH2 g/l: 4,90

pH: 3,35

SO₂ (free) & (total) mg/l: 48 / 160

Carton of 6 bottles x 75 cl (lay down)

Gross weight: 7.6 kg (6x75cl)

Case dimension: 330x235x155

Pallet Standard (1.0mx1.2m): 150 cases / 15 cases/level x 10 levels

Bottle bar code (EAN13) = 560 0312 19186 8

Carton bar code (ITF14) (6x 75cl): 1560 0312 19186 5

Carton bar code (ITF14) = (12 x 75cl): 2560 0312 19186 2

FCL 1x 20' = 2500 cartons (on the floor) / 11 euro pallets / 10 standard pallets