

MONTE ALENTEJANO

Vinho Regional Alentejano | white 2014



Winemaker: José Neiva Correia
Country / Region: Portugal / ALENTEJO
Grape Varieties: Arinto, Roupeiro & Antão Vaz

Vinification method:

Destemming contact with skin contact. Cooled to 15°C, the must is then vacuum filtered with perlites. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C.

Winemaker tasting notes:

Citrine color with aromas of mango, apple and green tea. Medium bodied with a perfect balance between acidity and alcohol, a refreshing and persistent finish. João Paulo Martins; Vinhos de Portugal 2016, "Intense smell of ripe yellow fruit, spices, light notes of dried flowers. Fresh in the mouth, very light again in the body, is a white with good gastronomic aptitude, always thought to be consumed in the year. It will be always a good bet."

Serving suggestions:

Best consumed at a temperature of 10°C, an excellent complement to fish dishes, salads and white meat. We recommend to serve at the temperature of 8-10°C.

ABV at 20°C: 13,0
Volume at 20°C g/cm³: 0,9909
Dry Extract total g/dm³: 24,0
Volatile acidity in acetic acid g/l: 0,36
Total acidity in TH2 g/l: 5,10
Fixed acidity in TH2 g/l: 4,65
pH: 3,32
SO₂ (free) & (total) mg/l: 38/134
FT.P0113.00

Gross weight: 7.6 kg (6x75cl)
Case dimension: 330x235x155
Standard pallet (1.0mx1.2m): 135 cases (6x75cl) - 15 cases/level x 9 levels
Euro pallet: 96 cases (6x75cl) 12 cases/level x 8 levels
Bar Codes: Bottle: 5 60 031219 068 7
Case: (6x 75cl): 1 560 031219 068 4 / (12x75cl) : 2560 31219 068 1
FCL 1x20' = 2250 cases (on the floor) / 11 Euro Palets / 10 Palets Standard