

POINT WEST

Vinho Regional Lisboa | white 2019



Winemaker: José Neiva Correia Country / Region: Portugal / Lisboa Grape Varieties: Blend of Fernão Pires 80%, Arinto 10%, Alvarinho 2%, Chardonnay 2%, Riesling 2%, Verdelho 2% and Moscatel 2%

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.

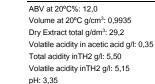
Winemaker tasting notes:

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 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.



SO2 (free) & (total) mg/l: 35/145

Carton of 6 bottles x 75 cl (lay down) Gross weight: 7.6 kg (6x75cl) or 15.2 kg (12x75cl) Case dimension: 330x235x155 - 310x235x340Pallet 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) = 5600312192353 Carton bar code (ITF14) (6x75cl): 15600312192350 Carton bar code (ITF14) = ($12 \times 75cl$): 25600312192357 FCL 1x 20'= 2450 cartons (on the floor) / 11 euro pallets / 10 standard pallets Truck 30T = 29 euro pallets / 21 Standard pallets

DFJ VINHOS, SA – Quinta da Fonte Bela; 2070–681 VILA CHÃ DE OURIQUE; PORTUGAL T: +351243704701 * www.dfjvinhos.com * info@dfjvinhos.com * DCM; 13 de novembro de 2020

The New Portugal

