

POINT WEST

RESERVA | Vinho Regional Lisboa | white 2021 | 12,0%



Winemaker: JOSÉ NEIVA CORREIA

Country / Region: PORTUGAL / LISBOA

Terroir: DFJ VINHOS single estates

Grape Varieties: CHARDONNAY 35%, FERNÃO PIRES 25%, MARSANNE 25%, ARINTO 5%, VERDEJO 5% ALVARINHO 5%.

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:

Complex, full in the mouth, fresh, fruity and tasty. In the tasting is intense, persistent and refreshing. A white of great finesse and elegance.

SERVING SUGGESTIONS:

The perfect aperitif, the white you can rely on for any occasion. Great complement to seafood, seafood, fish dishes, soups, salads, poultry, vegetarian food and even more spicy cuisines such as Indian, Japanese and Chinese. Serve at 8C - 10C.

ABV at 20°C%: 12.0

Volume at 20°C g/cm³: 0.9908

Dry Extract total g/dm³: 24.5

Volatile acidity in acetic acid g/l: 0.60

Total acidity in TH2 g/l: 5.78

Fixed acidity in TH2 g/l: 5.65

pH: 3.35

SO₂ (free) & (total) mg/l: 54/ 150

Carton of 6 bottles x 75 cl (vertical)

Gross weight: 8.3 kg

Case dimension / cm: H317 x W163 x L251

Euro pallet (0.80mx1.20m) = 105 cases - 21 cases/level x 5 levels

Palet STD (1.00m x 1.20m) = 140 cartons - 5 levels x 28 cartons/ level

Bottle bar code (EAN13) = 560 0312 19272 8

Carton bar code (ITF14): 1 560 0312 19272 5

FCL 1x 20' = 2100 cartons (on the floor)/ 11 euro pallets/ 10 standard pallets