

Vinho Regional Lisboa | white 2022





Winemaker: José Neiva Correia Country / Region: Portugal / Lisboa Grape Varieties: Arinto 100%





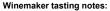








Destemming contact with skin contact. Cooled to 15°C, the must is then vacuum filtered with perlites. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C.



It's a dry bright white, fruited, young refreshing white with apple and lemon notes in the aroma and tasting. It's a pleasant easy drinking wine, smooth, easy drinking, a real day by day wine.



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%: 11.5 Volume at 20°C g/cm³: 0,9921 Dry Extract total g/dm³: 24,2 Volatile acidity in acetic acid g/l: 0,44 Total acidity inTH2 g/l: 5,10 Fixed acidity inTH2 g/l: 4,63 pH: 3,27

SO2 (free) & (total) mg/l: 32/141

Carton of 12 bottles x 75 cl
Gross weight: 14.4 kg
Case dimension cm: 32.3x30.5x23.1
Pallet Standard (1.0mx1.2m): 68 cases / 17 cases/level x 4 levels
Euro pallet (0,80m x 1,2m): 48 cases)// 12 cases/level x 4 levels
Bottle bar code (EAN13) = 560 031219 138 7
Carton bar code (ITF14) = (12 x 75cl): 2 560 031219 138 1



