PORTADA











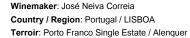


2021

ORTADA

ESERVA

Vinho Regional Lisboa | white 2021



Grape Varieties: Fernão Pires 70%, Marsanne 15%, Arinto 10%, Verdejo 5%,











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



Bright and fruity with mineral notes. In the mouth it is fruity, very fresh, full bodied, soft, very tasty and with a long end of tasting.

Carton of 6 bottles x 75 cl (lay down)

Case dimension / mm: 310x255x175

Bottle bar code (EAN13) = 560 031219 223 0

Gross weight: 8,3 kg



ABV at 20°C%: 12.0

Volume at 20°C g/cm3: 0,9922

Volatile acidity in acetic acid g/l: 0.44

Dry Extract total g/dm3: 26,1

Total acidity inTH2 g/l: 5,70

Fixed acidity inTH2 g/l: 5,24

SO2 (free) & (total) mg/l: 39/153

Excellent as an aperitif, excellent complement of dishes of seafood, fish, white meat, soups, salads, fresh cheeses, goat's cheese and Petiscos (Typical Portuguese Tapas) such as roe salad, octopus salad and black eyed pea with shredded cod salad. Serve at 8 to 10°C.

Standard pallet (1.0mx1.2m): 128 cases - 16 cases/level x 8 levels

Euro pallet (0.80mx1,2m) = 96 cases - 12 cases/level x 8 levels











































