## **GRAND'ARTE**

CHARDONNAY | Vinho Regional Lisboa | white 2023









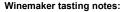


Winemaker: José Neiva Correia Country / Region: Portugal / Lisboa Grape Varieties: Chardonnay 100%



## Vinification method:

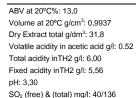
Destemming contact with skin contact. Cooled to 15°C, the must passes by a vacuum filter with perlites. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C.



Aromatic, fruity, rich, round, with a soft acidity, who gives an excellent tasty and fresh wine, very pleasant, with a long elegant, persistent end of tasting.

### Serving suggestions:

Perfect as aperitif and the right match with fresh cheeses, seafood and all type of fish. We recommend to serve at the temperature of 8-10°C.



Carton of 6 bottles x 75 cl (lay down)
Gross weight: 8,3 kgs (6x75cl)
Case dimension / cm: 310x255x175
Standard pallet (1.0mx1.2m): 128 cases (6x75cl) - 16 cases/level x 8 levels
Euro pallet (0.80mx1,2m) = 96 cases (6x75cl) - 12 cases/level x 8 levels
Bottle bar code (EAN13) = 5 60031219007 6
Carton bar code (ITF14) = 1 560031219007 3
FCL 1x 20'= 2200 cartons (on the floor) / 11 euro pallets / 10 standard pallets

Truck 30T / 24T = 27 euro pallets / 20 Standard pallets



# GILBERT COLD

## WINE ENTHUSIAST 88 POINTS Best Buy

## DFJ Vinhos 2023 Grand'Arte Chardonnay (Lisboa)

This creamy wine with its soft texture and rounded green fruits is fresh while also generous. It has a almond aroma and sliced apple flavor. Drink from 2025.

R.V. Published 4/1/2025









