

PORTADA

VINHO VERDE DOC | white



Winemaker: José Neiva Correia

Country / Region: Portugal / VINHO VERDE DOC

Grape Varieties: Blend of Arinto 34%, Trajadura 33%, Loureiro 33%

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: Bright, fruity taste and aroma to citrus and green apples. Young, really refreshing and tasty, great for everyday consumption.

Serving suggestions: Excellent as aperitif, it's also a delicious complement of fish, sea food, 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: 11.0

Volume at 20°C g/cm³: 0.9970

Dry Extract total g/dm³: 30.2

Volatile acidity in acetic acid g/l: 0.38

Total acidity in TH2 g/l: 8.18

Fixed acidity in TH2 g/l: 7.80

pH: 3.06

SO2 (free) & (total) mg/l: 26/ 174

Carton of 6 bottles x 75 cl (lay down)

Gross weight: 7.6 kg (6x75cl) or 15.2 kg (12x75cl)

Case dimension: 330x235x155 - 310x235x340

Pallet 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) = 5600312192209

Carton bar code (ITF14) (6x 75cl): 15600312192206

Carton bar code (ITF14) = (12 x 75cl): 25600312192203

