

CORETO

Vinho Regional Lisboa | white 2025



Winemaker: José Neiva Correia
Country: Portugal
Region: Lisboa
Grape Varieties: Fernão Pires 70%, Arinto 3%, Verdejo 2%, Moscatel 5% e Marsanne 20%

Vinification method:

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

Winemaker tasting notes:

A crisp, refreshing wine with a full fruit flavour and good body. Only premium quality grapes are used and this is shown by the combination of delicate aroma, delicious apple and grape fruit and a lively citrus finish.

Serving suggestions:

Chilled, it is excellent with food or by itself. Will accompany, for example, fish, and white meat, vegetarian and Asian dishes. We recommend to serve at the temperature of 8-10°C.



ABV at 20°C%: 11,0
Volume at 20°C g/cm³: 0,9948
Dry Extract total g/dm³: 30
Volatile acidity in acetic acid g/l: 0,30
Total acidity in TH2 g/l: 5,32
Fixed acidity in TH2 g/l: 4,80
pH: 3,31
SO2 (free) & (total) mg/l: 36 / 108

units/carton	vertical	6x75 cl	12 x 75 cl
closure		screw cap	screw cap
Gross weight	kg	7,28	14,4
Carton dimension	mm	335 x 230 x 155	301 x 227 x 324
Pallet STD (1mx1,2m)	cartons	150	68
	levels x cartons	5 x 30	4 x 17
Pallet Euro (0,8mx 1,2m)	cartons	125	60
	levels x cartons	5x25	5x12
Bottle bar code	EAN13	560 0312 19053 3	560 0312 19053 3
Case bar code	ITF14	1560 0312 19053 0	2 560 0312 19053 7
Full FCL 20' = 2500 c6 / 1250 c12 (on the floor) 11 Euro pallet 10 STD pallet			