

ESCADA

Reserva

ARINTO | Vinho Regional Lisboa | white 2025



Winemaker: José Neiva Correia
Country / Region: Portugal / Lisboa
Terroir: DFJ VINHOS single estates
Grape Varieties: Arinto 100%,

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:

It's a bright white, fruited, refreshing with apple and lemon notes in the aroma and tasting. It's a pleasant and elegant easy drinking wine, smooth, with an intense and long end of tasting.

Serving suggestions:

Excellent aperitif, it's also a delicious complement of oysters, seafood, 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: 0,9913
Dry Extract total g/dm³: 22,4
Volatile acidity in acetic acid g/l: 0,46
Total acidity in TH2 g/l: 6,00
Fixed acidity in TH2 g/l: 5,50
pH: 3,38
SO2 (free) & (total) mg/l: 35/137

Carton of 6 bottles x 75 cl (vertical)
Gross weight / kg: 8,3 kg
Case dimension / mm/ H x W x L: 317x163x251
STD Pallet (1.0mx1.2m): 150 cases | 25 cases/level x 5 levels
Euro pallet (0.80mx1.2m): 105 cases | 21 cases/level x 5 levels
Full FCL 20' on the floor = 1125 cases of 12
Full FCL 20' = 10 STD pallet | 11 Euro pallets
Bottle barcode (EAN13): 560 0312 19219 3
Case barcode (ITF14): 2 560 0312 19219 0



jamesuckling



DFJ VINHOS ARINTO LISBOA ESCADA RESERVA 2025

A pure arinto with aromas of herbs and grapefruit. The palate is tart, with fibrous, nervy notes that balance a touch of sweet stone fruit. Drink now.