PORTADA

VINHO VERDE DOC | rose



Winemaker: José Neiva Correia
Country / Region: Portugal / VINHO VERDE DOC
Grape Varieties: Blend of several varieties including AMARAL, BORRAÇAL, ESPADEIRO, VINHÃO

Vinification method:
Destemming contact with skin contact. Cooled to 15ºC, the must is then vacuum filtered with perlites. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16ºC and 18ºC.

Winemaker tasting notes:
Bright, perfumed, with notes of apple and red matured fruits. Very tasty, refreshing, elegant, soft, great for everyday consumption.

Serving suggestions:
Excellent as aperitif and very good complement of salads, dishes with vinegar, soups, pasta, sushi, and all the vegetarian and spiced gastronomies such as Mexican, Indian, Chinese and Thai. We recommend to serve at the temperature of 8-10ºC.

ABV at 20ºC%: 10.0	Carton of 6 bottles x 75 cl (vertical)
Volume at 20ºC g/cm$^{3T:}$ 1.0005	Gross weight: 7.6 kg (6x75cl)
Dry Extract total g/dm$^{3:}$ 41.1	Case dimension: 330x235x155
Volatile acidity in acetic acid g/l: 0,41	Pallet Standard (1.0mx1.2m): 150 cases | 30 cases/level x 5 levels
Total acidity inTH2 g/l: 8.02	Euro pallet (0,80mx 1,2m): 100 cases | 25 cases/level x 5 levels
Fixed acidity inTH2 g/l: 7,60	Bottle bar code (EAN13) = 560 0312 192858
PH: 3,11	Carton bar code (ITF14) (6x 75cl): 1560 0312 192855
SO2 (free) & (total) mg/l: 38/180	

DFJ VINHOS, SA – Quinta da Fonte Bela; 2070-681 VILA CHÃ DE OURIQUE; PORTUGAL
T: +351243704701 * www.dfjvinhos.com * info@dfjvinhos.com * DCM; 3 de novembro de 2026