



## Dom Campos Branco Regional Península de Setúbal



**VARIETIES** 85% Fernão Pires, 15% Antão Vaz

**HARVEST** Late August

**ORIGIN** Vineyards in Fernando Pó, Palmela

**SOIL** Sandy

**CLIMATE** Mediterranean

**VINIFICATION** Fermented in stainless steel vats, with temperature controlled to 18°C.

**RECOMMENDED STORAGE TIME** 3 years

**TASTING NOTES** A very fruity white with leaf-green tints, and touches of tropical fruit. Well structured, with a fresh, agreeable finish.

**ALCOHOLIC CONTENT** 12.5% vol.

**TOTAL ACIDITY** 5.02 g tartaric acid/dm<sup>3</sup>

**PH** 3.40

**RESIDUAL SUGAR** 4 g/dm<sup>3</sup>

**OENOLOGIST** Jaime Quendera

Case of 12 bottles	L x W x H (mm) 187 x 250 x 239	Gross Weight 5.900 Kg	Liquid Weight 4.50 Kg	Volume 0.375 L	EAN UNI UPC 5608527000531	EAN SCC Case 25608527000535	
Euro-pallet 1.20 x 0.80 m	Cases per layer 18	Layers 5	Cases per pallet 90	Bottles per pallet 1080	Total Weight 551 Kg	Liquid Weight 405 Kg	L x W x H (cm) 120 x 80 x 135
Case of 6 bottles	L x W x H (mm) 232 x 153 x 330	Gross Weight 7.560 Kg	Liquid Weight 4.50 Kg	Volume 0.750 L	EAN UNI UPC 5608527000524	EAN SCC Case 25608527000528	
Euro-pallet 1.20 x 0.80 m	Cases per layer 25	Layers 4	Cases per pallet 100	Bottles per pallet 600	Total Weight 776 Kg	Liquid Weight 450 Kg	L x W x H (cm) 120 x 80 x 148