



Terras do Pó Branco Regional Península de Setúbal



VARIETIES 85% Fernão Pires, 15% Arinto

HARVEST Late August

ORIGIN Vineyards in Fernando Pó, Palmela

SOIL Sandy

CLIMATE Mediterranean

VINIFICATION Lightly fermented in stainless steel vats, with temperature controlled between 16 and 18 °C.

RECOMMENDED STORAGE TIME 3 years

TASTING NOTES A fruity white wine with light-green tints, reminiscent of citrus and tropical fruit. Its excellent level of acidity makes this a fresh wine. Fresh, very pleasant, with a fruity end note.

ALCOHOLIC CONTENT 12.5% vol.

TOTAL ACIDITY 5.10 g tartaric acid/dm³

PH 3.55

RESIDUAL SUGAR 4.6 g/dm³

SERVING SUGGESTIONS Fish, salads, seafood

OENOLOGIST Jaime Quendera

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 5608527000210	EAN SCC Case 15608527000217	
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