

MARIAFONSO

REGIONAL LISBON WINE



TECHNICAL SPECIFICATIONS

REGION	Lisbon
TYPE OF WINE	Regional Lisbon Wine - White
YEAR OF HARVEST	2020
DOMINANT CASTES	Fernão Pires 50%; Arinto 45% and Vital 5%.
CLIMATE	Temperate Mediterranean under the Atlantic influence.
HARVEST	Beginning of September.
WINEMAKING	Controlled fermentation, with previous flotation.
FERMENTATION	With controlled fermentation at 18°C.

SUMMARY ANALYSIS

CAPACITY	0,75L e 0,375L
ALCOHOL STRENGTH	13,5% vol.
REDUCING SUGARS	1,5 gr./L
TOTAL ACIDITY	5,15 gr./L
VOLATILE ACIDITY	0,24 gr./L

ORGANOLEPTIC EVALUATION

This wine has a citrina toast a straw color, is elegant, with citrine notes. Is fresh and soft.

CONSUMPTION: Should be consumed at 10-12°C. It has to be stored in dry and cold place distant from direct sunlight. Harmony with fish and seashell.

OENOLOGY TEAM: Alexandra Mendes

STORAGE

QUANTITY PRODUCED	6.000 Garrafas
PACKAGING	Bordalesa 0,75L and Bordalesa 0,375L
BOX TYPE 0,75L	6 bottles
BOX TYPE 0,375L	20 bottles
BOX MEASURE 0,75L	225x153x333mm
BOX MEASURE 0,375L	312x251x242mm
PALLET 0,75L	100 boxes
PALLET 0,375L	55 boxes
BOTTLER	Adega Cooperativa de Dois Portos, C.R.L.

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