



Alvarinho 2021

Regional Península de Setúbal



VARIETIES Alvarinho

HARVEST Late August

ORIGIN Vineyards in Fernando Pó, Palmela

SOIL Sandy

CLIMATE Mediterranean

VINIFICATION Fermented in stainless steel vats with temperature control at 17° C.

RECOMMENDED STORAGE TIME 4 years

TASTING NOTES A green-tinted white wine with an intense aroma, notes of tropical fruit and floral and citrus hints. Elegant and refreshing on the palate, with good acidity. A pleasant, long-lasting final note.

ALCOHOLIC CONTENT 12.5% vol.

TOTAL ACIDITY 5.70 g tartaric acid/dm³

PH 3.55

RESIDUAL SUGAR 4.5 g/dm³

SERVING SUGGESTIONS Excellent with fish, salads, pasta dishes and white meat.

OENOLOGIST Jaime Quendera

Case of 6 bottles	L x W x H (mm) 302 x 235 x 164	Gross Weight 8.460 Kg	Liquid Weight 4.50 Kg	Volume 0.750 L	EAN UNI UPC 5608527002160	EAN SCC Case 15608527002167
Euro-pallet 1.20 x 0.80 m	Cases per layer 10	Layers 7	Cases per pallet 70	Bottles per pallet 420	Total Weight 612.2 Kg	Liquid Weight 315 Kg
			L x W x H (cm) 120 x 80 x 130			