



Dom Campos Branco 2021

Regional Península de Setúbal



VARIETIES Fernão Pires, 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/dm³

PH 3.40

RESIDUAL SUGAR 4 g/dm³

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