



## Dona Ermelinda Branco Reserva 2020

### Regional Península de Setúbal

**VARIETIES** Chardonnay, Arinto, Viognier

**HARVEST** Late August

**ORIGIN** Vineyards in Fernando Pó, Palmela

**SOIL** Sandy

**CLIMATE** Mediterranean

**VINIFICATION** Fermentation in stainless steel, temperature controlled vats, followed by a 4 month ageing period in French oak half barrels.

**RECOMMENDED STORAGE TIME** 6 years

**TASTING NOTES** A white wine with light-green tints. Aroma with hints of sweet and some citrus fruit, well matched with the wood. In the mouth it's full and creamy with an elegant and persistent finish.

**ALCOHOLIC CONTENT** 13.5% vol.

**TOTAL ACIDITY** 5.10 g tartaric acid/dm<sup>3</sup>

**PH** 3.55

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

**ENOLOGIST** Jaime Quendera

|                              |                                   |                          |                          |                           |                              |                                  |
|------------------------------|-----------------------------------|--------------------------|--------------------------|---------------------------|------------------------------|----------------------------------|
| Case of<br>6 bottles         | L x W x H (mm)<br>306 x 238 x 164 | Gross Weight<br>9.360 Kg | Liquid Weight<br>4.50 Kg | Volume<br>0.750 L         | EAN UNI UPC<br>5608527003150 | EAN SCC Case<br>15608527003157   |
| Euro-pallet<br>1.20 x 0.80 m | Cases per layer<br>10             | Layers<br>7              | Cases per pallet<br>70   | Bottles per pallet<br>420 | Total Weight<br>675.2 Kg     | Liquid Weight<br>315 Kg          |
|                              |                                   |                          |                          |                           |                              | L x W x H (cm)<br>120 x 80 x 130 |