



Dona Ermelinda Branco 2020

D.O. Palmela



VARIETIES Fernão Pires, Arinto, Antão Vaz, Chardonnay

HARVEST Late August

ORIGIN Vineyards in Fernando Pó, Palmela

SOIL Sandy

CLIMATE Mediterranean

VINIFICATION Fermentation in stainless steel, temperature controlled vats, followed by a 3 month ageing period in French and American oak.

RECOMMENDED STORAGE TIME 3 years

TASTING NOTES the colour of pale-green straw, this wine has an intense, fruity aroma with notes of honey and tropical fruit. Well-rounded on the palate, with a good balance between the acidity, sugars, alcohol and wood. A long-lasting, pleasant and persistent final note.

ALCOHOLIC CONTENT 13.5% vol.

TOTAL ACIDITY 5.10 g tartaric acid/dm³

PH 3.57

RESIDUAL SUGAR 4 g/dm³

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

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 5608527000456	EAN SCC Case 25608527000450
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 7.530 Kg	Liquid Weight 4.50 Kg	Volume 0.750 L	EAN UNI UPC 5608527000418	EAN SCC Case 15608527000415
Euro-pallet 1.20 x 0.80 m	Cases per layer 25	Layers 4	Cases per pallet 100	Bottles per pallet 600	Total Weight 773 Kg	Liquid Weight 450 Kg	L x W x H (cm) 120 x 80 x 148