

GRAND'ARTE

Chardonnay | Vinho Regional Lisboa | white 2016



Winemaker: José Neiva Correia
Country / Region: Portugal / Estremadura
Grape Varieties: Chardonnay 100%

Vinification method:

Destemming contact with skin contact. Cooled to 15°C, the must passes by a vacuum filter with perlites. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C.

Winemaker tasting notes:

Very aromatic, fruity, rich, with a perfect acidity, who gives an excellent freshness and a pleasant and persistent end of tasting. João Paulo Martins; Vinhos de Portugal 2016; "Discreet aroma of the varietal but focused on green fruit, here combining a vegetable side with green apple aromas. Very round and soft acidity to allow fresh and tasty tasting, full of ripe fruit but elegant. It is a good example of the variety in a very consensual version because everyone will like. Do not expect to find here a white to compare with this or that region. This is from Lisbon and is very well done."

Serving suggestions:

To drink not too fresh, being a perfect aperitif, and the right match with fresh cheeses, seafood and all type of fish.
 We recommend to serve at the temperature of 8-10°C.



ABV at 20°C: 13.0
 Volume at 20°C g/cm³: 0.9917
 Dry Extract total g/dm³: 26.1
 Volatile acidity in acetic acid g/l: 0.46
 Total acidity in TH2 g/l: 6.22
 Fixed acidity in TH2 g/l: 5.76
 pH: 3.14
 SO₂ (free) & (total) mg/l: 40/146

Carton of 6 bottles x 75 cl (lay down)
 Gross weight: 8,3 kgs (6x75cl)
 Case dimension / cm: 310x255x175
 Standard pallet (1.0mx1.2m): 128 cases (6x75cl) - 16 cases/level x 8 levels
 Euro pallet (0.80mx1.2m) = 96 cases (6x75cl) - 12 cases/level x 8 levels
 Bottle bar code (EAN13) = 5 60031219007 6
 Carton bar code (ITF14) = 1 560031219007 3
 FCL 1x 20' = 2200 cartons (on the floor) / 11 euro pallets / 10 standard pallets
 Truck 30T / 24T = 27 euro pallets / 20 Standard pallets

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The New Portugal



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