Azueira

ALDEIA SALOIA

TABLE WINE • white

CLASSIFICATION: Table Wine
COUNTRY: Portugal
TYPE: White
CLIMATE: Temperate Mediterranean under the influence of the cool Atlantic breezes.
WINEMAKER: José Neiva Correia

VINIFICATION

The must is cooled to 15° and vacuum filtered with perlite. The fermentation is made with active dry yeasts, being the temperature controlled between 16° and 18ºC.

TASTING NOTES

Lisbon is a region where the fresh Atlantic breezes and long hours of sunshine combine to produce this refreshing and tasty white wine.

SERVING SUGGESTION

It goes well with fish dishes, seafood, white meats and cheeses.
Recommended consumption temperature: 7º- 8 ° C.

SUMMARY ANALYSIS

ALCOHOL	TOTAL ACIDITY	VOLATILE ACIDITY
11,5% vol	4,80 g/L	0,48 g/L
SO_2 TOTAL	**PH**	**CAPACITY**
120 mg/L	3,24	1 L

ADDITIONAL INFORMATION

- Contains sulfites.
- Forbidden sale to people under 18 years old.
- Drink in moderation, alcohol consumption is not advisable for pregnant women and children.

STORAGE CONDITIONS

Temperature between 16º-18ºC • moderate humidity • Minimal exposure to light.
Transportation must be done with the bottles vertically, with the least possible agitation and well packaged.

PACKING TYPE: Bottle Bordalesa

CAPACITY: 1 L

LOGISTICS DATA

BOTTLE	BOX	PALLET 0,80 x1,20m	CONTAINER 20"
1 L	**12x** 0,75 L	4Fx9 • **36** Boxes	11Px45 • **495** Boxes
		5Fx9 • **45** Boxes	**FULL** • **994** Boxes

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