Azueira

FESTA DA VIDA

WHITE WINE

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

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

Due to strong maritime influence, this wine has a citrus color, with a balanced and refreshing acidity.

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	5,02 g/L	0,37 g/L
SO_2 TOTAL	**PH**	**CAPACITY**
120 mg/L	3,50	5 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 vertically, with the least possible agitation and well packaged.

PACKING TYPE: Bag in Box CAPACITY: 5 L

LOGISTICS DATA

BAG IN BOX	BOX	PALLET 0,80 x1,20m	CONTAINER 20"
5 L	**4x** 5 L	4Fx36 • **144** Boxes 5Fx36 • **180** Boxes	11Px180 • **1980** Boxes **FULL** • **4348** Boxes

Estrada Nacional n.º8, 1 • Carrascal • 2665-009 Azueira
geral@adegadeazueira.com • T. +351 261 961 179 • F. +351 261 962 291

saiba + partilhe + goste +