



Adega de  
**Azueira**

# PÁTEO DAS CANTIGAS

## REGIONAL WINE LISBON • white

**CLASSIFICATION:** Regional Lisboa

**COUNTRY:** Portugal

**HARVEST:** 2019

**TYPE:** White

**CLIMATE:** Temperate Mediterranean under the influence of the cool Atlantic breezes.

**GRAPE VARIETIES:** Fernão Pires & Chardonnay.

**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°C and 18°C.

### TASTING NOTES

An intense aroma, with the perfect balance between the ripe fruit of Chardonnay and the freshness of Fernão Pires.

Balanced and persistent, make this wine the perfect choice for longer days.

### SERVING SUGGESTION

Due to its intense characteristics, this is a perfect wine to accompany baked fish, soft cheese, and is also perfect for tasting on its own! Serve at a temperature of 8°C.

### SUMMARY ANALYSIS

**ALCOHOL**  
13 % vol

**TOTAL ACIDITY**  
5,54 g/L

**VOLATILE ACIDITY**  
0,49 g/L

**SO<sub>2</sub> TOTAL**  
199 mg/L

**PH**  
3,34

**CAPACITY**  
750 mL

### 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 16°-18°C • moderate humidity • Minimal exposure to light.  
Transportation must be done with the bottles vertically, with the least possible agitation and well packaged.

**PACKING TYPE:** Conical bottle Author

**CAPACITY:** 0,75 L

### LOGISTICS DATA



**BOTTLE**  
0,75 L



**BOX**  
6x 0,75 L



**PALLET 0,80 x1,20m**  
4Fx25 • 100 Boxes  
5Fx25 • 125 Boxes



**CONTAINER 20"**  
11Px125 • 1375 Boxes  
**FULL** • 2625 Boxes



saiba +

partilhe +

goste +