



Adega de
Azueira

PORTA DA TAPADA

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, Malvasia, Seara Nova and Arinto.

WINEMAKER: José Neiva Correia and Lisete Lucas

VINIFICATION

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

TASTING NOTES

Aroma with predominance of citric notes, combined with a good minerality. In the mouth it is fresh and fruity.

SERVING SUGGESTION

Excellent on all occasions being a good accompaniment to sea food and a varied range of cheeses. It should be served at a temperature of 7°-8°C.

SUMMARY ANALYSIS

ALCOHOL
12,5% vol

TOTAL ACIDITY
4,57 g/L

VOLATILE ACIDITY
0,41 g/L

SO₂ TOTAL
138 mg/L

PH
3,47

CAPACITY
375 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: Bottle Bordalesa

CAPACITY: 0,375 L

LOGISTICS DATA



BOTTLE
0,375 L



BOX
12x 0,375 L



PALLET 0,80 x1,20m
46Fx19 • 114 Boxes

