



Adega de  
**Azueira**

# BOÉMIO

## 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 e 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 18°C.

### 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: 7°- 8°C.

### SUMMARY ANALYSIS

**ALCOHOL**  
12% vol

**TOTAL ACIDITY**  
4,74 g/L

**VOLATILE ACIDITY**  
0,40 g/L

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

**PH**  
3,43

**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:** Bottle Bordalesa Elite

**CAPACITY:** 0,75 L

### LOGISTICS DATA



**BOTTLE**  
0,75 L



**BOX**  
12x 0,75 L



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



**CONTAINER 20"**  
11Px125 • 1315 Boxes  
**FULL • 2625 Boxes**

