



Adega de
Azueira

CAN YOU? KISS ME

IG LISBOA • white

CLASSIFICATION: IG Lisboa

COUNTRY: Portugal

TYPE: White

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

GRAPE VARIETIES: Malvasia-Rei, Fernão Pires, Seara Nova and Moscatel.

WINEMAKER: José Neiva Correia and Lisete Lucas

VINIFICATION

Cooled wort at 15°C and vacuum filtered with perlites. Fermentation is done with active dry active dry yeasts, and the temperature is controlled between 16° and 18°C.

SERVING SUGGESTION

On your terrace, in the restaurant, wherever you are... This white wine, great on its own, will also be the perfect match for seafood, grilled dishes or sushi.

We recommend serving at a temperature of 6°-7°C.

TASTING NOTES

It is a fresh, fruity, young and vibrant wine.

With a very balanced acidity and medium persistence.

SUMMARY ANALYSIS

ALCOHOL 10,5% vol	TOTAL ACIDITY 5,1 g/L	VOLATILE ACIDITY 0,29 g/L
SO TOTAL 150 mg/L	PH 3,48	CAPACITY 750ml

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: Aluminium Slim Can

LOGISTICS DATA



CAN
250 ml



BOX
24x 250 ml



PALLET 0,80 x1,20m
13Fx11 • 143 Boxes



CONTAINER 20'

