BRAND

CATEGORY

**GRAPE VARIETIES** 

WINEMAKING

TASTING NOTES

TEMPERATURE OF CONSUMPTION

## PHYSICAL AND **CHEMICAL FEATURES**

ALCOHOL CONTENT TOTAL ACIDITY

## PRESENTATION

CAPACITY **PACKAGING GROSS WEIGHT** CASE SIZES **EUROPALLET** 

**BOTTLE** 

Vinho IGP Lisboa - Soft White

Moscatel graúdo and Fernão Pires.

High control, selection and grapes maturation. Extreme caution in the juice. Pressing and clarification methods. Controlled fermentation temperature.

Citrus-lemon color. Intense and fresh, mainly tropical, citrus and floral aromas. Fresh, full aromatic, smooth ans crispy. Food friendly with a large gastronomic range, great pairing with light meals, sushi and

Serving temperature 7°C - 9°C (44,6°F - 48,2°F).

10% vol. – 10,5%vol.

5,5-7,0 g/L (tartaric acid)

3,2-3,4

Reno

0,75L

6

7,8kg

327x217x147mm

102 (13x7)



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