



ADEGA COOPERATIVA DA
LABRUGEIRA
C.R.L.

BRAND	Talismã
CATEGORY	White wine IGP Lisboa, Reserve
GRAPE VARIETIES	Fernão Pires and Arinto.
WINEMAKING	Classic white wine winemaking method. Controlled juice clarification and fermentation.
TASTING NOTES	Citrus color. Complex and elegant citrus aromas. Full bodied, fresh, well balanced acidity, oily with a pleasant finish. Food friendly, excellent to pair with light-intensity meats (fish or poultry).
TEMPERATURE OF CONSUMPTION	Serving temperature 12°C (53,6°F).
PHYSICAL AND CHEMICAL FEATURES	
ALCOHOL CONTENT	13,5% vol.
TOTAL ACIDITY	5,0–6,0 g/L (tartaric acid)
PH	3,3–3,4
PRESENTATION	
BOTTLE	Bordeaux author, cinnamon
CAPACITY	0,75 L
PACKAGING	6 x 0,75 L
GROSS WEIGHT	8,4 kg
CASE SIZES	330x250x165mm
EUROPALLET	70 boxes

