



ADEGA DE CARVOEIRA

BRAND	Arcadas de Lisboa
DESIGNATION	Vinho Regional Lisboa - White
GRAPES	Fernão Pires, Vital and Seara Nova.
VINIFICATION	Complete destemming, crushing, and pneumatic pressing in stainless steel tanks. Thermal shock at 14°C and filtration. Use of selected yeast, with controlled fermentation at 16°C.
ORGANOLEPTIC CHARACTERISTICS	A citrus-coloured wine that features a fruity and floral aroma, highlighting the perfect balance among taste, body, and freshness, leaving a persistent aftertaste of tropical fruits. It is recommended to pair with fish and seafood dishes, as well as lightly cooked meats. Better enjoyed at a temperature between 10°C and 12°C.
PHYSICOCHEMICAL ANALYSIS	
ALCOHOLIC STRENGTH	13% vol.
TOTAL ACIDITY	5,5 g/L (tartaric acid)
pH	3,38
RESIDUAL SUGAR	1,0 g/L
PRESENTATION	
BOTTLE	Bordelaise
CAPACITY	0,75L
PACKAGING	6 un.
PACKAGING WEIGHT	7,690 Kg
PACKAGING DIMENSIONS	
EUROPALLET	100 (25 x 4) (6 un.)
BOTTLE EAN CODE 0,75L	5602574366008



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