



ADEGA DE CARVOEIRA

BRAND	Mirante
DESIGNATION	Vinho Regional Lisboa - Light White
GRAPES	Fernão Pires, Seara Nova and Vital.
VINIFICATION	Complete destemming, crushing, and pneumatic pressing. 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 evident tropical aroma, with a fresh, persistent aftertaste. Better enjoyed at a temperature between 10°C and 12°C. It is recommended to pair with lightly cooked fish dishes, seafood, or be served as an aperitif.
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PHYSICOCHEMICAL ANALYSIS

ALCOHOLIC STRENGTH	9,5% vol.
TOTAL ACIDITY	5,3 g/L (tartaric acid)
pH	3,26
RESIDUAL SUGAR	8,2 g/L

PRESENTATION

BOTTLE	Bordelaise
CAPACITY	0,75L
PACKAGING	6 un.
PACKAGING WEIGHT	7,690 Kg
PACKAGING DIMENSIONS	216x144x325 mm
EUROPALLET	100 (25 x 4) (6 un.)



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