



ADEGA DE CARVOEIRA

BRAND	Biqueirão
DESIGNATION	White Wine
VINIFICATION	Complete destemming, crushing, pneumatic pressing, thermal shock, and filtration. Use of selected yeast, with controlled fermentation at 16°C.
ORGANOLEPTIC CHARACTERISTICS	A light, citrus-coloured wine that features intense floral aroma, blended with some tropical fruits, which gives this wine a hint of exoticism. It is recommended to pair with seafood, fish, and lightly cooked meats. Better enjoyed at a temperature between 12°C and 14°C.

PYSICOCHEMICAL ANALYSIS

ALCOHOLIC STRENGTH	12,5% vol.
TOTAL ACIDITY	5,3 g/L (tartaric acid)
pH	3,34
RESIDUAL SUGAR	2,1 g/L

PRESENTATION

BOTTLE	Bordelaise
CAPACITY	0,375L
PACKAGING	12 un.
PACKAGING WEIGHT	8,22 Kg
PACKAGING DIMENSIONS	253x191x242 mm
EUROPALLET	90 boxes

BOTTLE	Bordelaise
CAPACITY	0,75L
PACKAGING	12
PACKAGING WEIGHT	13,54 Kg
PACKAGING DIMENSIONS	309x233x288 mm
EUROPALLET	48 boxes

BOTTLE	Bordelaise
CAPACITY	1L
PACKAGING	12 un.
PACKAGING WEIGHT	18,32 Kg
PACKAGING DIMENSIONS	341x257x308 mm
EUROPALLET	40 boxes



ADEGA COOPERATIVA DE CARVOEIRA, C.R.L.

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