

PINTA NEGRA

_ sparkling wine _

TECHNICAL INFORMATION

LITERS
0,75

YEAR
2023

ALCOHOL CONTENT
11% vol.

TOTAL ACIDITY
7,37

TOTAL SUGARS
8,7

pH
3,10

PRODUCTION
30 000

BOTTLING | LAUNCH
December 2023 | February 2024

WINEMAKER
Diogo Lopes

DESIGNATION OF ORIGIN

COUNTRY
Portugal

REGION
Lisbon

VINEYARD LOCATION
Alenquer, Portugal; Slightly sloping vineyard

CLIMATE
Atlantic

SOIL
Limestone

BOTTLE
EAN // 5600999401359

CARDBOARD BOX (6X 0,75CL)
ITF // 65600999401351



INFORMATIONS

TYPE
White

GRAPE VARIETIES
Aragonez e Caladoc

CLASSIFICATION
IG Lisboa

WINEMAKING
Light pressing, cold decantation, fermentation at 14-15°C for 15 days. Aged for 3 months. Followed by inoculation and fermentation in stainless steel vats by charmat method and subsequent bottling.

TASTING NOTES
Tremendous aromatic freshness, crisp, with a hint of vegetable followed by a dash of white flower and green apple; fresh acidity, incredibly light and immersive mousse and fruit; slightly unctuous on the palate, leading to a firm and lively finish.

FOOD PAIRING
Pairs with fish and seafood. Perfect combination with sushi and salads.

REMARKS
Serve at 8-10°C.

LOGISTICS INFORMATION

	Bot.	Box	Pal.
HEIGHT (MM)	300	330	1700
WIDTH (MM)	86	175	800
DEPTH (MM)	86	255	1200
NET WEIGHT (KG)	0,75	4,5	472,5
GROSS WEIGHT (KG)	1,55	9,3	898
N. OF BOTTLES/BOX	6		
N. OF BOXES/ LAYER	10		
N. OF LAYERS/ PALLET	8		
N. OF BOXES/ PALLET	80		