

PINTA NEGRA

_ branco . white . blanc

RESERVA

TECHNICAL INFORMATION

LITERS
0,75

YEAR
2025

ALCOHOL CONTENT
12,5% vol

TOTAL ACIDITY
6,06 g/l

pH
3,53

PRODUCTION
20 000

BOTTLING | LAUNCH
February 2026 | February 2026

WINEMAKERS
Diogo Lopes

DESIGNATION OF ORIGIN

COUNTRY
Portugal

REGION
Lisbon

VINEYARD LOCATION
Ventosa, Torres Vedras, Portugal;
Slightly sloping vineyard

CLIMATE
Atlantic

SOIL
Limestone

BOTTLE
EAN // 5600999401335

CARDBOARD BOX (6X 0,75CL)
ITF // 65600999401337



INFORMATIONS

TYPE
White

GRAPE VARIETIES
Arinto and Chardonnay

CLASSIFICATION
IG Lisboa

WINEMAKING
Complete destemming, light pressing, cold settling, fermentation in 400L french oak barrels. In battonage for 6 months.

TASTING NOTES
Enticing straw, lemon colour;
Richly aromatic wine, its fruit notes provided by different varieties on the blend; Arinto brings a whiff of freshness and a hint of green apple; emerging, tropical aromas smoothly combine with the oak barrels where the aging partially took place; courtesy of Chardonnay; an intricate and balanced aromatic ensemble.
This freshness stands out again on the palate, this time through a well-measured acidity that envelops its delicate body with ripe fruit and almost imperceptible wood. Delivers a balanced, persistent finish.

FOOD PAIRING
Perfect with soft cheese, baked codfish and fatty and oven-baked fish.

REMARKS
Keep the bottle lying at a temperature of 12°C.
Serve at 12°C.

LOGISTICS INFORMATION

	Bot.	Box.	Pal.
HEIGHT (MM)	300	310	1700
WIDTH (MM)	80	245	800
DEPTH (MM)	80	165	1200
NET WEIGHT (KG)	0,75	4,5	473
GROSS WEIGHT (KG)	1,3	8,35	900
N. OF BOTTLES/BOX	6		
N. OF BOXES/ LAYER	21		
N. OF LAYERS/ PALLET	5		
N. OF BOXES/ PALLET	105		