

# PINTA NEGRA

\_ branco . white . blanc

## RESERVA

### TECHNICAL INFORMATION

#### LITERS

0,75

#### YEAR

2023

#### ALCOHOL CONTENT

12,5% vol.

#### TOTAL ACIDITY

5,84 g/l

#### pH

3,27

#### PRODUCTION

20 000

#### BOTTLING | LAUNCH

Abril 2024 | Junho 2024

#### WINEMAKER

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	8,4	900
N. OF BOTTLES/BOX	6		
N. OF BOXES/LAYER	21		
N. OF LAYERS/PALLET	5		
N. OF BOXES/PALLET	105		