

INCLUSUS

VINDIMA MANUAL

PRISÃO ESCOLA

SPARKLING WINE

BLANC DE NOIR

TECHNICAL INFORMATION

LITERS

0,75

YEAR

2024

ALCOHOL CONTENT

11,5%vol

TOTAL ACIDITY

6,81 g/l

TOTAL SUGARS

9,7

pH

2,99

PRODUCTION

570

BOTTLING | LAUNCH

June 2025 | May 2026

WINEMAKERS

Diogo Lopes

DESIGNATION OF ORIGIN

COUNTRY

Portugal

REGION

Lisbon

VINEYARD LOCATION

Alenquer, Portugal

Slightly sloping vineyard

CLIMATE

Atlantic

SOIL

Limestone

BOTTLE

EAN // 5600999402943

CARDBOARD BOX (6X 0,75CL)

ITF // 65600999402945



INFORMATIONS

TYPE

White

GRAPE VARIETIES

Aragonez and 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	19		
N. OF LAYERS/ PALLET	5		
N. OF BOXES/ PALLET	95		