

## VINTAGE NOTES

# QUINTA DA INVEJOSA

WHITE WINE - D.O.C. PALMELA

**GRAPE VARIETIES** Fernão Pires (50%) and Verdelho (50%)

**HARVEST & WINEMAKING** Fermentated in stainless steel tanks with controlled temperature of 14°-15°C. Aged 5 months in French oak barrels.

**WINEMAKER** Jaime Quendera

**ANALYSIS** Alcohol: 13,5%  
Total Acidity: 5,44 g/l  
PH: 3,24

**TASTING NOTES & SUGGESTIONS** It presents itself as a soft, elegant and persistent wine with ripe fruit aromas and slight flavors.  
It accompanies fish dishes in the oven and white meats.

Serve at temperature between 11° - 12°C.  
Period Maximum Holds: 5 years is advised, with bottle lying down.



(Nova Referência)



## PACKAGING DETAILS

CAP. GARRAFA

CÓDIGOS EAN | ITF

DIM CAIXA 4GF (mm)

EUROPALETE Nº CX | DIMENSÕES (mm) | PESO

750 ml Bottle

EAN: 5607528002231  
ITF: 1560752800221

325 x 235 x 160 (mm)

80 caixas | 1200 x 800 x 1500 (mm) | 634 kg