

## VINTAGE NOTES

# SÃO FILIPE WHITE

REGIONAL PENÍNSULA DE SETÚBAL

**GRAPE VARIETIES** Fernão Pires, Arinto and Síría

**HARVEST & WINEMAKING** Harvest in late August  
Fermentation with controlled temperature at 12° - 14°C to retain all the freshness and flavours

**WINEMAKER** Jaime Quendera

**ANALYSIS** Alcohol: 12,5%  
Total Acidity: 5,13 g/l  
PH: 3,30

**TASTING NOTES & SUGGESTIONS** It presents itself as a soft, elegant and persistent wine with fruit aromas.

It accompanies grilled fish dishes, sea food and salads.

Serve at temperature between 10° - 12°C.  
Period Maximum Holds: 3 years is advised.



## PACKAGING DETAILS

CAP. GARRAFA

750ml Bottle

CÓDIGOS EAN | ITF

EAN: 5607528001219  
ITF: (01)15607528001216

DIM CAIXA 6GF (mm)

240 x 155 x 335 (mm)

EUROPALETE Nº CX | DIMENSÕES (mm) | PESO

100 caixas | 1200 x 800 x 1500 (mm) | 780 kg