



Azueira

CAPRICH DO REI

REGIONAL WINE LISBON • white

CLASSIFICATION: Regional Lisboa • Monovariety

COUNTRY: Portugal

HARVEST: 2021

TYPE: White

CLIMATE: Temperate Mediterranean under the influence of the cool Atlantic breezes.

GRAPE VARIETIES: Fernão Pires

WINEMAKER: José Neiva Correia and Lisete Lucas

VINIFICATION

The must is cooled to 15°C and is vacuum filtered with perlites. The fermentation is done with active dry yeasts, and the temperature is controlled between 16°C and 18°C.

TASTING NOTES

With a citrine color with golden tones, it has a fresh, fruity and mineral aroma.

In the mouth it has excellent balance, with an elegant, complex, intense and prolonged finish.

SERVING SUGGESTION

Fish dishes, white meats, and goat and sheep cheeses.

SUMMARY ANALYSIS

ALCOHOL
13,5% vol

TOTAL ACIDITY
5,30 g/L

VOLATILE ACIDITY
0,57 g/L

SO₂ TOTAL
168 mg/L

PH
3,40

CCAPACITY
750 ml

ADDITIONAL INFORMATION

- Contains sulfites.
- Forbidden sale to people under 18 years old.
- Drink in moderation, alcohol consumption is not advisable for pregnant women and children.

STORAGE CONDITIONS

Temperature between 16°-18°C • moderate humidity • Minimal exposure to light.

Transportation must be done with the bottles vertically, with the least possible agitation and well packaged.

PACKING TYPE: Conical bottle Author

CAPACITY: 750 ml

LOGISTICS DATA



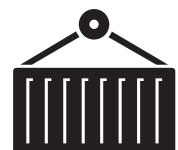
BOTTLE
750 ml



BOX
6x 750 ml



PALLET 0,80 x1,20m
7Fx11 • 77 Boxes



CONTAINER 20"

