



Adega de
Azueira

O MAGNÂNIMO D. JOÃO V

RESERVE • white

CLASSIFICATION: Regional Lisboa • Reserve

COUNTRY: Portugal

HARVEST: 2019

TYPE: White

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

GRAPE VARIETIES: Fernão Pires, Chardonnay and Arinto.

WINEMAKER: José Neiva Correia

VINIFICATION

The must is cooled to 15°C and is vacuum filtered with pearls.

The fermentation is done with active dry yeasts, the temperature being controlled between 16°C and 18°C. Stage in American oak wood.

TASTING NOTES

Complex for the fresh fruit of the Fernão Pires and mature fruit of the Chardonnay. In the mouth it shows good structure and balance, with the elegance of the wood. End of mouth intense and very persistent.

SERVING SUGGESTION

Fish, roasted white meats, soft cheeses.

We recommend serving at 10°-12°C.

SUMMARY ANALYSIS

ALCOHOL
13% vol

TOTAL ACIDITY
4,60 g/L

VOLATILE ACIDITY
0,45 g/L

SO₂ TOTAL
140 mg/L

PH
3,36

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: Borgonha Sedução bottle

CAPACITY: 0,75 L

LOGISTICS DATA



BOTTLE
0,75 L



BOX
6x 0,75 L



PALLET 0,80 x1,20m
5Fx11 • 55 Boxes
6Fx11 • 66 Boxes



CONTAINER 20"

