



Adega de
Azueira

AZ

LISBON REGIONAL WINE • white



CLASSIFICATION: Regional Lisboa

COUNTRY: Portugal

HARVEST: 2023

TYPE: White

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

GRAPE VARIETIES: Fernão Pires and Malvasia Rei

WINEMAKER: José Neiva Correia and Lisete Lucas

VINIFICATION

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

TASTING NOTES

Good intensity of flavor with notes of tropical fruits, delicate and elegant which makes this wine, delicious and refreshing.

SERVING SUGGESTION

The perfect white for any occasion. Accompanies perfectly fish dishes and seafood. Serve at a temperature of 6° to 8°C.

SUMMARY ANALYSIS

ALCOHOL
12,5% vol

TOTAL ACIDITY
5,25 g/L

VOLATILE ACIDITY
0,34 g/L

SO₂ TOTAL
115 mg/L

PH
3,13

CAPACITY
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: Bottle Bordalesa Prestige

CAPACITY: 750 mL

LOGISTICS DATA



BOTTLE
750 ml



BOX
6x 750 ml



PALLET 0,80 x1,20m
5Fx25 • 125 Boxes



CONTAINER 20"

