

Vale da Judia White

Península of Setúbal, region where are located our wines, is characterized by a climate with great conditions. In this region, we have volcanic and sandy soils, rich in water. With influences from Mediterranean and from the proximity of the Atlantic sea. This perfect harmony brings a great development to our noble grapes, perfectly adapted, that gives us marvellous quality wines.

Classification: Regional Península de Setúbal Wine

Type: Dry White Wine

Varieties: 100% Moscatel Graúdo

Region: Peninsula of Setúbal

Soil: Sandy Volcanic

Characteristics

Taste Note:

Colour: Citrine

Aroma: Very intensive variety taste, refreshing and elegant.

Taste: Light with good acidity, good structure.

Vinification: Light pelicular maceration followed by alcoholic fermentation at controlled temperatures.

Aging: None

Evolution: Maintains excellent characteristics for 3 years.

Analysis:

Alcohol Content: 12.0%vol

Total Acidity: 5.0 gr/L

pH: 3.2

Residual Sugar: 3,3 gr / dm³

Recommended plates: Salads, fish and shellfish.

Recommended Temperature: 10-12°C

Conservation: Fresh and dark place with bottle lying down.



Detalhes de Embalamento:

Capacidade da garrafa (ml)	EAN Uni UPC	Quantidade de grfs/caixa	Peso Líquido da Caixa (Kg)	Peso Bruto da Caixa (Kg)	EAN SCC Caixa	Quantidade de caixas/paleta	Peso da paleta (Kg)
750 ml	5603016000115	6 x 750 ml	4,5 Kg	7,4 Kg	15603016000112	100	740 Kg