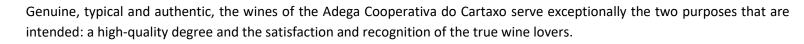


BRIDÃO RESERVA WHITE 2019 D.O.C DO TEJO



Grape Varieties: Fernão Pires and Arinto.

Soil type: of clay-limestone nature.

Vinification: Destemming and crushing, pelicular prefermentative maceration at about 10°C.

Stage: 3 months in French Oak barrels with Bâtonnage technique.

Winemaker: Eng.º Pedro Gil.

BRIDÃO

Chemical physical analysis			
Analysis	Value	Elements	
Total acidity	5.89	g/l tartaric acid	
Acidity volatile	0.35	g/l acetic acid	
Total dry extract	22.7	g/l	
Total sugars	0.9	g/l	
рН	3.34		
Density	0.9902	g/ml	
Total SO2	139	mg/l	
Volumetric alcohol	12.91	%v/v	

certification: 21.7261. date: 18-03-2022

Tasting Notes

Appearance: Clear bright;

Colour: Citrine;

Aroma: Of good intensity, with banana notes, pineapple, mango and passion fruit with slight notes to vanilla;

Flavour: Fruity, intense and fresh with harmonious, long and persistent finish;

Food Pairing: Great to accompany fat fish dishes, complex and well seasoned. It should be consumed at 10°C.

TECHNICAL DATA



Transport must be done with the bottles in vertical position, well conditioned and with the least possible agitation.

Open the bottle vertically. Remove the top of the capsule. Remove stopper with corkscrew.

Not recommended for pregnant women and children. Contains sulphites.

The consumption of alcoholic beverages disrupts the ability to drive and operate machines.

It may interfere with the effect of certain medications.

Storage conditions		
Temperature	10 – 14º C	
Humidity	moderate	
Light exposure	minimum	

Logistic Data		
Capacity/bottle	750 ml	
Nº bottles/box	6	
№ boxes/row	10	
Nº rows/pallet	7	
Nº boxes/pallet	70	
Nº bottles/pallet	420	
Bottle EAN Code	5601971130939	
ITF Box Code	15601971130936	

Dimensions		
length * width * height		
Box	0.32 * 0.25 * 0.17 m	
Pallet	1.2 * 0.8 * 1.36 (euro pallet)	

Weighing Data Kg		
Bottle	1.470	
Вох	9.165	
Pallet	642	