

FILIFE PALHOÇA

VINHAS PRÓPRIAS | ESTATE BOTTLED



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ESTRADA NACIONAL 5
QUINTA DA INVEJOSA
2965-213 POCEIRÃO
PORTUGAL

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VINTAGE NOTES

QUINTA DA INVEJOSA 2021

WHITE WINE - D.O.C. PALMELA



GRAPE VARIETIES Fernão Pires (50%) and Verdelho (50%)

HARVEST & WINEMAKING Fermented in stainless steel tanks with controlled temperature of 14°-15°C. Aged 5 months in French oak barrels.

WINEMAKER Jaime Quendera

ANALYSIS Alcohol: 13,5%
Total Acidity: 5,44 g/l
pH: 3,24
Total Sugar: 5 g/l

TASTING NOTES & SUGGESTIONS This wine is produced from Fernão Pires (50%) and Verdelho (50%) grape varieties, from the old vineyards of the main property of the Family - Quinta da Invejosa. Given the 5-month stage in French oak barrels, it presents itself as a soft, elegant and persistent wine with fruity aromas and light vanilla. It accompanies all fish dishes in the oven and white meats.
Serve at temperature between 10° - 12°C.
Period Maximum Holds: 5 years is advised.



PACKAGING DETAILS

CAP. GARRAFA

CÓDIGOS EAN | ITF

DIM CAIXA 4GF (mm)

EUROPALETE Nº CX | DIMENSÕES (mm) | PESO

750 ml Bottle

EAN: 5607528002231
ITF: 1560752800221

325 x 235 x 160 (mm)

96 boxes | 1200 x 800 x 1500 (mm) | 795kg