

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



SÃO FILIFE WHITE 2023

REGIONAL PENÍNSULA DE SETÚBAL

GRAPE VARIETIES Fernão Pires, Arinto and Síria

HARVEST & WINEMAKING Harvest in late August
Fermentation with controlled temperature at 14° - 15°C to retain all the freshness and flavours.

WINEMAKER Jaime Quendera

ANALYSIS Alcohol: 13%
Total Acidity: 5,13 g/l
PH: 3,30
Total Sugars: 2,3 g/l

TASTING NOTES & SUGGESTIONS This wine is produced from Fernão Pires, Arinto and Síria grape varieties, which increase freshness, elegance and aromatic aroms in wine.
Perfect to accompany grilled fish dishes and summer salads.
Serve at temperature between 8° - 10°C.
Period Maximum Holds: 3 years is advised.



PACKAGING DETAILS

CAP. GARRAFA

CÓDIGOS EAN | ITF

DIM CAIXA 6GF (mm)

EUROPALETE Nº CX | DIMENSÕES (mm) | PESO

750ml Bottle

EAN: 5607528001219
ITF: 15607528001216

240 x 155 x 335 (mm)

100 boxes | 1200 x 800 x 1500 (mm) | 780 kg