



## VINTAGE NOTES



# VINHAS DA INVEJOSA COLHEITA BRANCO 2022

VINHO REGIONAL DA PENÍNSULA DE SETÚBAL

**GRAPE VARIETIES** Fernão Pires, Verdelho, Chardonnay

**HARVEST & WINEMAKING** Harvest in the end of August.  
Fermentation in stainless stills at controlled temperatures between 14-15°C.

**WINEMAKER** Jaime Quendera

**ANALYSIS** Alcohol: 13%  
Total Acidity: 5.09 g/l  
pH: 3.43

**TASTING NOTES & SUGGESTIONS** Presents itself as a mineral, young fresh wine, with a tropical fruit aroma.  
It becomes ideal to accompany with sea food, fish and sushi.  
Serve at temperature between 10-12°C



## PACKAGING DETAILS

CAP. GARRAFA

CÓDIGOS EAN | ITF

DIM CAIXA 4GF (mm)

EUROPALETE Nº CX | DIMENSÕES (mm) | PESO

750ml

EAN:66075280411413  
ITF:25607528041141

238 x 158 x 315 (mm)

100 caixas | 1200 x 800 x 1500 (mm) | 690 kg