

# COLINAS DE ANÇÃ

**WINE TYPE:** White wine

**GRAPE VARIETIES:** 60% Maria-Gomes + 20% Bical + 20% Arinto

**WINEMAKER:** Osvaldo Amado

**APPEARANCE:** Crystalline.

**COLOUR:** Defined lemon colour.

**FLAVOUR:** Fruity, young with citrus nuances.

**TASTE:** Fruity, fresh and harmonious.

**WINEMAKING PROCESS:** Total destemming, soft pressing, natural static clarification and alcoholic fermentation at 16°C.

**AGEING:** A minimum of 1 month in bottle.

**LONGEVITY:** Up to 12 months.

**SERVING SUGGESTIONS:** Ideal for leisure times. It goes well with light cold meat, stewed or grilled white meat, roasted fish and shellfish. Drink at 6/8°C.

## ANALYTICAL PARAMETERS:

**Alcoholic level:** 12.0%

**pH:** 3.40

**Total acidity:** 5.4 g/l

**Total sugars:** 3.7 g/l



Bottle size (ml)	EAN-13 code of the bottle	Number of bottles per case	Dimensions of the case (m) (L x W x H)	Volume of the case (m3)	Gross weight of the case (Kg)	ITF-14 code of the case	Number of cases per pallet	G. weight of the pallet (Kg)	Height of the pallet (m)
750	5601271185301	6	0.235 x 0.156 x 0.322	0.0118	7.50	65601271185303	25 x 4 = 100	775	1.45

*Ingestion by pregnant women and groups allergic to sulphites is not advisable. The minimum legal drinking age must be respected.*