

Orla Marítima

TYPE AND APPELLATION

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White
Table Wine

GRAPE VARIETIES

Seara Nova and Fernão Pires

WINEMAKERS

Lisete Lucas and José Neiva Correia

WINEMAKING

Cooled to 15°C, the must is vacuum filtered with perlites. The fermentation is achieved using specially selected yeasts, and with a controlled temperature between 16°C and 18°C.

TASTING NOTES

Citrine color. Aromas of ripe fruit, with citrus tones. In the mouth it is a wine that excels in its acidity and freshness.

| | | |
|---|-------------------------------------|---------------------------|
| ALCOHOL 12.0% vol. | VOLATILE ACIDITY 0.49 g/L | pH 3.39 |
| TOTAL SO₂ < 150 mg/L | TOTAL ACIDITY 5.20 g/L | CAPACITY 750 ml |

CONSUMER TIPS

Accompanies all fish and seafood dishes perfectly.
It can also be served as an appetizer due to its aromatic character.
This wine should be served at a temperature of ± 8 °C.

ADDITIONAL INFORMATION

As it contains SO₂ it should not be consumed by people who react to this compound and under the age of 18 years old.
It should be kept in a cool, dry place, and should be protected from light.

| | MEASURES (cm) | WEIGHT (Kg) | UNITS |
|---------------|---------------|-------------|-------|
| BOX | 308x232x311 | 14 | 12 |
| PALLET | 1200x800x1680 | 860 | 720 |



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SÃO MAMEDE DA VENTOSA