

FORMA DE ARTE®
ALVARINHO
DOTEJO DOC 2022, WHITE



WINE FACT SHEET

Country of Origin: Portugal

Type: White wine – Estate bottled.

Wine Region: Tejo

Soil: Sandy loam and sand.

Appellation: DoTejo DOC (DOP). **Special designation:** Alvarinho

Vintage: 2022

Volume: 750 ml **Seal:** Metallic screwcap or DIAM®.

Grape varieties: Alvarinho.

Tasting Notes: Made exclusively from estate-grown Alvarinho grapes. Carefully made to preserve its natural minerality, this wine presents great persistency and a creamy and generous mouthfeel.

Food Pairing: Ideal to pair with gourmet fish dishes, seafood and white meat.

Serve at: 12–15°C (54–59°F)

Winemaking: The grapes are totally de-stemmed and pressed by means of a pneumatic press. Must is cleared by flotation and fermented in stainless steel vats at the controlled temperature of 16°C.

Winemaker: Luís Santos.

Alcohol: 13% by Vol. **pH:** 3.24

Total acidity: 5.9 g/l

Bottle EAN CODE: 5 601841 009518

Bottle weight: 1.16 kg

Bottle dimensions: height 300 mm | Ø80 mm

6 pack cases ITF-14 CODE: 2 5601841 009512

Cases weight: 7.2 kg

Cases dimensions: height 31 cm | width 17 cm | length 25 cm



INTEGRATED PRODUCTION
CERTIFIED BY CODIMACO

Quinta do Casal Monteiro, Lda
Estrada Municipal 1
Almeirim, Portugal 2080-201
Tel (351) 243 592 414 | Tel (351) 927 973 911
EMAIL info@casalmonteiro.pt | URL www.casalmonteiro.pt

