

QUINTA DO CASAL MONTEIRO

ARINTO & FERNÃO PIRES

DO TEJO 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).

Vintage: 2022

Volume: 750 ml

Closure: DIAM® or screwcap.

Grape varieties: Arinto (15%), Fernão Pires (85%).

Tasting Notes: This elegant wine presents a clear citrous green colour with intense aroma of white fruit. In the palate it shows a great body finishing crisp, fresh and persistent. A great choice to pair with food.

Food Pairing: White meats, soft cheese, pasta and fish.

Serve at: 10°C (50°F).

Winemaking: The grapes are totally de-stemmed and crushed by means of pneumatic press. Fermentation is processed at the controlled temperature of 16°C.

Winemaker: Luís Santos.

Alcohol: 12.5% by Vol.

pH: 3.23

Total acidity: 6.3 g/l

Bottle EAN CODE: 5 601841 001215

Bottle weight: 1.23 kg

Bottle dimensions: height 315 mm | Ø73 mm

6 pack cases ITF-14 CODE: 2 5601841 001219

Cases weight: 7.2 kg

Cases dimensions: height 33 cm | width 16 cm | length 23 cm.

12 pack cases ITF-14 CODE: 3 5601841 001216

Cases weight: 14.7 kg

Cases dimensions: height 33 cm | width 23 cm | length 30 cm



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