

CAMPO DO TEJO

FERNÃO PIRES

VINHO REGIONAL TEJO 2022, WHITE



WINE FACT SHEET

Country of Origin: Portugal

Type: White wine - Estate bottled.

Wine Region: Tejo

Soil: Sandy loam and sand.

Appellation: Vinho Regional Tejo (IGP).

Vintage: 2022

Volume: 750 ml

Closure: DIAM®.

Grape varieties: Fernão Pires.

Tasting Notes: Made exclusively from estate-grown Fernão Pires grapes. This refreshing wine presents an intense aroma of white fruit. It finishes crisp, fresh and persistent.

Food Pairing: Salads and grilled fish.

Serve at: 8-10°C (46-50°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.

Background: This is the collective effort of a community of winemakers each side of the Tagus River upstream from Lisbon, who wanted to capture the distinctively refreshing style of their native grape, Fernão Pires, for today's consumers. Reflecting current priorities, these winemakers use less fertilisers, produce wines with lower levels of alcohol, and distribute them in lighter weight bottles and packaging. Truly, wines for our times.

Winemaker: Luís Santos.

Alcohol: 11.5% by Vol.

Total acidity: 6.6 g/l

pH: 3.17

Bottle EAN CODE: 5 601841 002458

Bottle weight: 1.25 kg

Bottle dimensions: height 315 mm | Ø73 mm

6 pack cases ITF-14 CODE: 2 5601841 002452

Cases weight: 7.3 kg

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



INTEGRATED PRODUCTION
CERTIFIED BY CODIMACO



VEGANO

Quinta do Casal Monteiro, Lda

Estrada Municipal 1

Almeirim, Portugal 2080-201

Tel (351) 242 592 414 | Tel (351) 927 973 911

EMAIL info@casalmonteiro.pt | URL www.casalmonteiro.pt

