



CAPOEIRA

TEJO REGIONAL WINE | WHITE 2014

Owned by: the Lobo de Vasconcelos family

Winemaker: Joana Silva Lopes

Terroir: sandy loam

Varieties: Fernão Pires and Sauvignon Blanc

Country / Region / Sub-region: Portugal /

Tejo / Almeirim

Climate: mild Mediterranean

Alcohol: 13,5 %

Vinification process:

Fermentation takes place in stainless steel vats with rigorous temperature monitoring.

Tasting notes:

It has a crystalline, citric color, and in the nose it has notes of flowers, tropical fruits, citric and apricot. On the palate, dense, elegant, and fruity, but at the same time fresh and acidic with notes of toast in a perfect harmony of fruit and freshness.

Food matching/pairing:

Ideal as an aperitif, with light dishes, grilled fish, seafood and oriental cuisine.

Recommended serving temperature 9° C – 11° C.

Box of 12 bottles x 75 cl (Vertical)

Brute weight: 15.5 kg (12 x 75 cl)

Box size (h/w/d) in mm: 335 x 310 x 245

Standard palette (1.0 m x 1.2 m): 14 boxes x 5 layers = 70 boxes

Euro palette: (0.80 m x 1.2 m): 12 boxes x 5 layers = 60 boxes

Bottle bar code (EAN13) = 560 2424 011089

Box bar code (ITF14) = 1 560 2424 011086

