



# FALCOARIA

DOC (Protected Designation of Origin) TEJO WINE | WHITE 2014

**Owned by:** the Lobo de Vasconcelos family

**Winemaker:** Joana Silva Lopes

**Terroir:** sandy loam

**Varieties:** Fernão Pires, grapes harvested from vines more than thirty years old

**Country / Region / Sub-region:** Portugal / Tejo / Almeirim

**Climate:** mild Mediterranean

**Alcohol:** 13,0 %

**Vinification process:**

Half of the wine is fermented in stainless steel vats with rigorous temperature monitoring. The other half is fermented in new French oak barrels and aged on the lees using the “batonnage” technique.

**Tasting notes:**

It has a crystalline, citric color, and in the nose notes of flowers, apple, lime, apricot and tropical fruit. In the palate, it is intense, with notes of toast, very balanced acidity, elegant structure, and an excellent long finish with mineral notes.

**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 6 bottles x 75 cl (Vertical)**

**Brute weight:** 8,10 kg (6 x 75 cl)

**Box size (h/w/d) in mm :** 170 x 300 x 265

**Standard palette (1.0 m x 1.2 m):** 22 boxes x 5 layers = 110 boxes

**Euro palette: (0.80 m x 1.2 m):** 19 boxes x 5 layers = 95 boxes

**Bottle bar code (EAN13) =** 560 2424 741085

**Box bar code for boxes of 12 (ITF14) =** 1 560 2424 641474

