



TERRA DE LOBOS

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. Young, elegant fragrance with notes of spices, and a flowery scent with hints of apple, lime, apricot and tropical fruit. On the palate, it is fresh and crispy, with notes of toast, very balanced acidity, structured elegance and excellent 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 12 bottles x 75 cl (Vertical)

Box of 6 bottles x 75 cl (Vertical)

Brute weight: 15.5 kg (12 x 75 cl) 7.75 kg (6 x 75cl)

Box size (h/w /d) in mm : 335 x 310 x 245 153 x 330 x 229

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 000021

Box bar code for boxes of 12 bottles (ITF14) = 1 560 2424 641436

Box bar code for boxes of 6 bottles (ITF14) = 1 560 2424000028

