



Dona Ermelinda Branco 2013

D.O. Palmela



VARIETIES 30% Fernão Pires, 30% Arinto, 20% Antão Vaz, 20% Chardonnay

HARVEST Late August

ORIGIN Vineyards in Fernando Pó, Palmela

SOIL Sandy

CLIMATE Mediterranean

VINIFICATION Fermentation in stainless steel, temperature controlled vats, followed by a 3 month ageing period in French and American oak half barrels.

RECOMMENDED STORAGE TIME 3 years

TASTING NOTES the colour of pale-green straw, this wine has an intense, fruity aroma with notes of honey and tropical fruit. Well-rounded on the palate, with a good balance between the acidity, sugars, alcohol and wood. A long-lasting, pleasant and persistent final note.

ALCOHOLIC CONTENT 13.5% vol.

TOTAL ACIDITY 5.25 g tartaric acid/dm³

PH 3.32

RESIDUAL SUGAR 4.5 g/dm³

SERVING SUGGESTIONS Excellent with fish, salads, pasta dishes and white meat.

OENOLOGIST Jaime Quendera

Case of 12 bottles	L x W x H (mm) 187 x 250 x 239		Gross Weight 5.900 Kg	Liquid Weight 4.50 Kg		Volume 0.375 L	EAN UNI UPC 5608527000456	EAN SCC Case 25608527000450
Euro-pallet 1.20 x 0.80 m	Cases per layer 18	Layers 5	Cases per pallet 90	Bottles per pallet 1080	Total Weight 551 Kg	Liquid Weight 405 Kg	L x W x H (cm) 120 x 80 x 135	
Case of 6 bottles	L x W x H (mm) 232 x 153 x 330		Gross Weight 7.530 Kg	Liquid Weight 4.50 Kg		Volume 0.750 L	EAN UNI UPC 5608527000418	EAN SCC Case 15608527000415
Euro-pallet 1.20 x 0.80 m	Cases per layer 25	Layers 4	Cases per pallet 100	Bottles per pallet 600	Total Weight 773 Kg	Liquid Weight 450 Kg	L x W x H (cm) 120 x 80 x 148	