



# CEREJEIRAS LISBOA WHITE 2024

**CLASSIFICATION |**  
Lisboa (Regional Wine)

**TYPE |**  
White

**VINTAGE |**  
2024

**CLIMATE |**  
Atlantic.

**VARIETIES |**  
Arinto (40%), Fernão Pires (30%), Vital (15%)  
and Sauvignon Blanc (15%).

**VINIFICATION |**  
Grapes are hand-picked, then destemmed and slightly crushed. Maceration of the skins is carried at 8°-10°C in order to extract essential flavours and colour. Débourbage is carried out under controlled temperature, followed by inoculation of selected yeasts. Fermentation under controlled temperature of 16°-18°C, during approximately 15 to 20 days.

**BOTTLING |** After ageing 3 months in steel vats.

**COLOUR |** Citrine.

**AROMA |** Fragrant and fruity.

**TASTING NOTES |** Fresh, well balanced acidity.  
Prolonged finish.

**CONSUMPTION NOTES |** Fruit and persistent.

**DRINKING SUGGESTIONS |**  
To be drunk when young (up to 2 years).  
Excellent with shellfish, salads, grilled fish and white meat.  
To be served at 10°-12°C.

**ANALYSIS |**  
Alcohol content - 12,5%  
Total acidity - 5,2 g/L tartaric acid  
pH - 3,40  
Açúcar - 1,7 g/L  
Winemaker Eng.º Miguel Móteo

## **SPECIFICATIONS OF PACKAGING PALLETIZING STANDARD |**

0,375 L	0,750 L
EAN bottle   560 2507 010 138	560 2507 010 121
ITF box   1 560 2507 010 159	1 560 2507 010 128
Nº Bottles / Case   12	12
Nº Cases / Pallet   168	50
Nº Rows / Pallet   6	5
Nº Cases / Rows   14	10

**BOTTLE STOPPER |** Cork /Screwcap



GRANDES ESCOLHAS MAGAZINE  
MARKET CHOICE AWARD  
WHITE WINES PORTUGAL



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GOOD CHOICE



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TROPHY GOLD



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AWC VIENNA 2021  
SILVER