

ANIMUS DOURO WHITE



Soul of the Douro

Animus will transport you to a holiday in Douro, Portugal, with its fresh and delicate aroma, layered with citrus notes and a mineral touch

● TYPE: White Wine

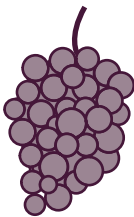
APPELLATION



Douro, DOC

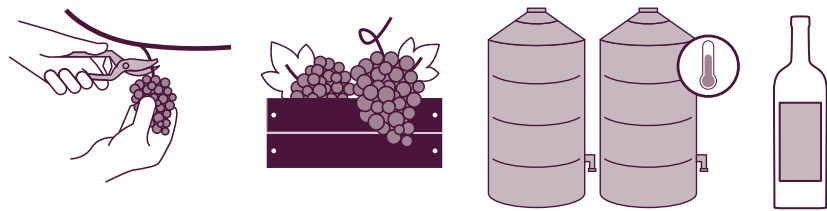
GRAPE VARIETIES

50% Gouveio
25% Rabigato
25% Viosinho



TECHNOLOGY

Grapes are harvested by hand, transported in small boxes and later selected. Alcoholic fermentation at controlled temperature, with pre-fermentation maceration.



SPECIFICATIONS

Total Acidity
6 g/l (tartatic acid)

Alcoholic degree
12,5%

Temperature
Serve between 9°C and 11°C

Consumption
Ready to consume immediately.



AROMA
Fresh aromas of citrus fruits with notes of orange blossom and peach.



FLAVOUR
Excellent volume and fine texture, with a fresh and pleasant finish.



ENJOY WITH
Pizza, pasta, chicken, fish and seafood.

LOGISTICS

Bottle



Capacity: 0,75 L
Dimensions: 30 x 7,4 cm
Weight: 1,12 kg
Barcode:
5601815 411118

Box



Units per box: 6
Dimensions: 24,5 x 16,5 x 30,2 cm
Weight: 6,7 kg
Barcode: 5601815411125

Pallet



Europallet (120 x 80 cm)
Layers: 4
Boxes/pallet: 100
Units/pallet: 600
Dimensions: 120 x 80 x 135 cm
Weight: 693 kg



CONTAINS: SULPHITES

Recommendations for use: Must be of legal age for purchase and/or consumption. Consume with moderation. Contains sulphites.

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