

# ALFACINHA



## 2022

## IG LISBOA WHITE WINE

### GRAPE VARIETIES

50% Arinto and 50% Fernão Pires.

### WINEMAKING & AGEING

Fermented in small, stainless steel vats.

### WINEMAKER

Carlos Eduardo.

### TASTING NOTES

Very fragrant, strong citrus core, balanced in body and acidity, with pleasant freshness and finishing with hints of lemonade.

### THE REGION

The Geographical Indication (IG) Lisboa is one of the most important Portuguese wine regions, in terms of vineyard area and wine production. Formed by gentle hills, of low relief, IG Lisboa extends from the capital of Portugal to the north, always along the coast, in a range not exceeding 40 km wide. Multifaceted region encompasses several denominations of origin, ancient and modern, with distinct characteristics. The climate is temperate, of Atlantic influence, with relatively mild summer, cooler and wetter in the areas closer to the sea, warmer and drier in the areas protected by Montejunto mountain.

### THE BRAND

"Alfacinha" is a popular expression of uncertain origin used since the 20th-century to identify those born and raised in Lisbon. The first mention of this nickname comes from "Travels in My Homeland" (1846), the emblematic work by writer Almeida Garrett, forever linking the moniker to Lisbon natives. In addition to being Portugal's capital, Lisbon is also a wine region, and we created the brand Alfacinha to embody this territory while honoring the historic city and its people.

### ANALYTICAL DETAILS

Alcohol Content	12,5%
Total Acidity	5,5 (+/-1)
pH	3,3 (+/- 0,1)

### LOGISTICS INFORMATION

Bottle Weight (Kg)	1,17
EAN	5600390418383
ITF	15600390418380
Bottles/Case	6
Bottles/Pallet	750
Case Weight (Kg)	7,02
Case CBM3	11,5
Cases/Layer	25
Layers	5
Cases/Pallet	125

Estrada Nacional 8-5 km 2,3  
2460 - 526 Maiorga, Alcobaca, Portugal  
+351 262 503 260 | geral@parras.pt | [www.parras.wine](http://www.parras.wine)

