

FIUZA NATIVE

Century old Fiuza is a family estate that developed a modern portfolio of wines, combining indigenous Portuguese grapes with international varieties. Our wines embody the essence and tradition of Portuguese winemaking at the same time appealing to modern wine lovers.

Native range presents Portuguese varieties in a blend with the most well-known French grapes.

Characteristics

APPELLATION: Vinho Regional Tejo

TYPE OF WINE: White

VINTAGE: 2022

ALCOHOL CONTENT (VOL.): 11,5% - 12,5%

TOTAL ACIDITY: 5,99 g/l

PH: 3,19

KCAL: 67 KCal/100mL

RESIDUAL SUGAR: 0,7 g/l

GRAPE VARIETAL: Arinto, Chardonnay, Fernão Pires

HARVEST: Late August

TYPE OF SOIL: Clay-Limestone

VINIFICATION: Ageing 'sur lie'.



Tasting Notes

COLOR: Citric yellow.

NOSE: Fruity aromas with melon and citrus notes.

PALATE: Fresh with natural acidity and fruity aftertaste.

DRINKING TEMPERATURE: Drink at 11°C to 13°C (52°F to 55°F)

FOOD PAIRING: Enjoy as an appetizer and with grilled fish, seafood or light dishes.

Packaging Specifications

CAPACIDADE GARRAFA	CODES		DIMENSIONS OF 6 BOTTLE CASE (MM)	EURO-PALLET		
750 ml	UPC 5 603802 40021 1	EAN 1 5603802 40021 8	320x223x145 (7,20 kg)	Quantity of 6-bottle cases 100 (25x4)	Dimensions (mm) 1200x800x1450	Weight 775 kg
750 ml	UPC 5 603802 40021 1	EAN 2 5603802 40021 5	320x308x228 (14,4 kg)	Quantity of 12-bottle cases 60 (15x4)	Dimensions (mm) 1200x800x1430	Weight 889 kg