



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

Fiuza Alvarinho belongs to our collection of single varietal wines. It's a wine produced to express the best characteristics of Alvarinho grape in our *terroir*.

Characteristics

APPELLATION: Vinho Regional Tejo

TYPE OF WINE: White

VINTAGE: 2024

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

**TOTAL ACIDITY: 5,9** 

PH: 3,25

KCAL: 75 KCal/100mL

RESIDUAL SUGAR: 0,6 g/l

GRAPE VARIETAL: Alvarinho

**HARVEST: August** 

TYPE OF SOIL: Clay-Limestone

VINIFICATION: Ageing sur lie with battonage.



Tasting Notes

COLOR: Pale yellow.

NOSE: Tropical and citrus fruit aromas and some mineral notes.

PALATE: Fresh and crispy palate with well-balanced acidity. Long finish.

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

FOOD PAIRING: Enjoy as aperitif and with all types of seafood dishes, grilled fish, white meat, soft, creamy cheeses like mozzarella or burrata, sushi and sashimi.











## Packaging Specifications

BOTTLE CAPACITY	CODES		DIMENSIONS OF 6 BOTTLE CASE (MM)	EURO- <b>PALLET</b>		
750 ml	UPC 5 603802 40026 6	EAN 1 5603802 40026 3	160x240x301 (7,50 kg)	Quantity of 12-Bottle Cases 105 (21x5)	Dimensions (mm) 1200x800x1750	Weight 925 kg