



VINOSTATION



Tralhão "gravura" White

YEAR OF HARVEST
2013

TYPE OF WINE
Still D.O.C. Douro wine

ORIGIN AND SUB-REGION
Douro – Cima Corgo – Tua Valey
GRAPE VARIETIES
Arinto, Viosinho, Rabigato e
Gouveio

WINEMAKING
Hand-picked grapes in 25 kg
containers; grape selection prior to
crushing; gentle pressure;
fermentation in barrel both
alcoholic and malolatic

AGING
15 months in vat

COLOUR
Citric colour

AROMA
Very intense citric aroma and with
hints of pineapple

FLAVOUR
Tropical fruit, with lots of structure
and volume and a balanced acidity
that gives freshness and a long-
lasting end

**IDEAL TEMPERATURE TO
DRINK**
10 - 12 °C

**RECOMMENDATIONS FOR
CONSUMPTION**
Keep the bottle laid down away
from light; the wine should be
consumed young; the wine is
filtered and ready to drink; after
opening the bottle the wine should
be consumed within 24
hours

Alcohol content (% vol.): 13.5
Total sugar (g/l): 0.6
Dry residue (g/l): 20.9
Total acidity (g/l): 5.3

BOXES	LENGTH CM	LARGE CM	HEIGHT CM	TOT.WEIGHT KG	TARA KG	NET WEIGHT KG	CONTENT LTRS.	VOLUME M3
BOX W/ 3 BOTTLES	33,1	22,1	15,1	8,10	3,65	4,46	2,25	0,0812

EUROPALETE (1,20X0,80)	BOXES PER LAYER	NUMBER OF LAYER	BOXES PER PALETTE	BOTTLES PER PALETTE	TOT.WEIGHT PER PALETTE	NET WEIGHT PER PALETTE	LITERS PER PALETTE	HEIGHT CM	VOLUME M3
BOX W/ 3 BOTTLES	11	9	99	594	821,90	441,54	445,50	149,90	1,439