





ZEMANEL

Simple & Fresh,

ZEMANEL is much more than just a wine. He brings out all the simple things in life.

Friends, smiles, love, happiness, parties.

ZEMANEL is a storyteller that never tells a story...he is part of it, he lives for the moments, moments that you will never forget.

ALCOHOL CONTENT: 11%

RESIDUAL SUGAR: 8,5 g/l

TASTING NOTES: **ZEMANEL**, It presents a citrus color, clear, look slightly shiny, sparkling.

The aroma, has a fruit character, with some tropical fruit nuances and floral character. In the mouth it confirms the expectation of the aroma is very balanced. This wine is dry, with some complexity and great persistence.

LOGISTIC SPECIFCS

Size	Case Packs	Case Weight (kg)	Pallet Dimensions (L x W x H)	Cases per Pallet	Single Btl UPC#	Case UPC#
750 ml	6	7,27	120 x 80 x 148 cm	100	5600905500237	15600905500234

Shelf talkers





ZEMANEL
The ultimate
winestyle



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ALCOHOL CONTENT: 12%

RESIDUAL SUGAR: <2 g/l

TASTING NOTES: **ZEMANEL**, as effervescent, crisp wine symbolizes celebration. Pair with shrimp cocktail, salads, or simply as an appetizer.

LOGISTIC SPECIFCS

Size	Case Packs	Case Weight (kg)	Pallet Dimensions (L x W x H)	Cases per Pallet	Single Btl UPC#	Case UPC#
750 ml	6	7,27	120 x 80 x 148 cm	100	5600905500077	15600905500074

BAG IN BOX





ZEMANEL Vinho Verde 2015

Origem/ Source: **Portugal**

Região/ Region: **Vinho Verde**

Castas/ Grape Varietal: **Loureiro e Trajadura**

Processo de Vinificação: é produzido com algumas das mais nobres castas da Região dos Vinhos Verdes. Fermentação em cuba aberta com controlo de temperatura. O vinho é cuidadosamente filtrado e estabilizado, antes do seu engarrafamento.

Winemaking Process: It is produced with some of the noblest Vinho Verde varieties. The alcoholic fermentation occurs at controlled temperatures. The wine is carefully filtered and stabilized before bottling.

Notas de Prova: é um vinho jovem, suave, leve, fresco, de aroma frutado, com baixo teor alcoólico e calórico. Apresenta uma cor citrina, aspecto límpido, ligeiramente brilhante e efervescente. Na boca confirma toda a expectativa criada pela intensidade do aroma muito equilibrado. Este vinho apresenta-se seco, com alguma complexidade e persistência ideal.

Tasting Notes: This wine presents a citrine colour, limpid, slightly shining aspect and sparkling. In the aroma, it presents a fruit character, with some nuances of tropical fruits and floral character. In the mouth it confirms the expectation of the aroma intensity which is very balanced. This wine is dry, with some complexity and ideal persistence.

Recomendações: é um vinho adequado para um final de tarde relaxado. Deve acompanhar pratos de peixe ou marisco, saladas ou simplesmente como aperitivo. Deve ser servido a uma temperatura entre os 8 e os 10°C.

Recommendations: is a light, cool wine, with low alcoholic degree, slightly sparkling and therefore adjusted for a relaxed end of afternoon, as well as to the accompanying of tapas or fish and seafood meals. It should be served at a temperature between the 8 and 10°C.

Dados Logísticos / Logistic information

Embalagem / Packing	6 x 750 ml
Medida caixa / Measure box	226 x 150 x 318 mm
Peso caixa / Weight box	7,51 kg
	euro-paleta / euro-pallet
	4 níveis / levels
	25 caixas por nível / cases per level
Paletização / Palletizing	100 caixas (600 garrafas) por paleta Cases 100 (600 bottles) per pallet
	Altura 1.48 m. (incl. paleta) Height 1.48 m. (with pallet)
Camião / Truck	33 euro-paletes = 3300 caixas / cases = 19800 garrafas / bottles

 750ml: 5600905500237
6 x 750ml: 15600905500234