FAT DUCK

Vinho Regional Lisboa | red 2019

Winemaker: José Neiva Correia
Country/ Region: Portugal / Lisboa
Grape Varieties: Blend of Tinta Roriz 20%, Castelão 10%, Caladoc 20%, Alicante Bouschet 20%, Shiraz 20%; Cabernet Sauvignon 10%
Ageing: The wine ages in bottle during 1 month after bottling.

Vinification method:
Classic fermentation method made in stainless steel vats, with destemming and pre fermentative skin contact followed of the application of dry yeasts. Fermentation up to 30º C in the first 2/3, and lowering down to 20º C during the last 1/3. During the whole fermentative process, pumping over 2 times per day, using each time half of the volume contained in the vat. After the alcoholic fermentation, the cap is plunged for 30 days, and during that period, extraction of the gentle tannins is conducted, along with the malolactic fermentation and the natural stabilization of the wine.

Winemaker tasting notes:
This deep ruby red, full-bodied wine has berry fruit flavours and a beautiful balance. It's fruity, tasty, and very pleasant and elegant.

Serving suggestions:
It's the perfect "happy hour" red wine, a great everyday wine. It's excellent with food or by itself. Excellent complement of white and red meat dishes, roasts, barbecue, pasta, pizzas, vegetarian, Mexican, India, Thai and Chinese gastronomies, cheese dishes. We recommend to serve at the temperature of 16-18ºC.

ABV at 20ºC%: 12,5
Volume at 20ºC g/cm^{3}: 0.9920
Dry Extract total g/dm^{3}: 44.2
Volatile acidity in acetic acid g/l: 0,52
Total acidity inTH2 g/l: 6,00
PH: 3,64
SO2 (free) & (total) mg/l: 35/83

Case of 6 x 75 cl, vertical bottles
Gross weight: 7.28 kg
Case dimensions | H x W x L: 154x330x230 mm
Pallet Standard (1.0mx1.2m): 135 cases / 15 cases/level x 9 levels
Euro pallet (0.80mx1.2m): 96 cases (6x75cl) / 12 cases/level x 8 levels
Full FCL 20' on the floor = 2500 cases of 6
Full FCL 20' = 10 STD pallet | 11 Euro pallets
Bottle barcode (EAN13) = 560 0312 19230 8
Case barcode (ITF14) = 1560 0312 19230 5

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