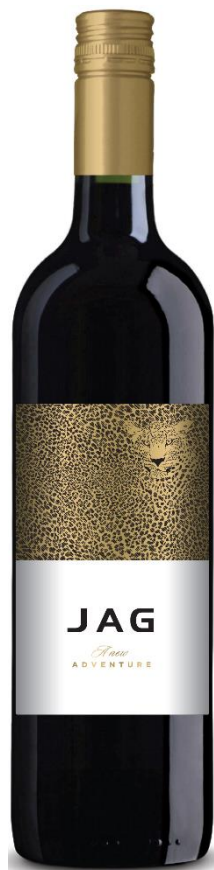


JAG

Vinho Regional Lisboa | red 2015



Winemaker: **José Neiva Correia**

Country / Region: **Portugal / Lisboa**

Terroir: **single estate Quinta de Porto Franco and single estate Portela.**

Varietals: **Touriga Nacional 15%; Touriga Franca 15%; Tinta Roriz 15%; Shiraz 15%; Alicante Bouschet 20%; Caladoc 20%;**

History:

Sometimes a new wine is like a NEW ADVENTURE. What is hidden there?

Vinification method:

Classic fermentation method with destemming and pre fermentative skin contact followed of the application of dry yeasts. Fermentation up to 30° C in the first 2/3, and lowering down to 20° 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 is a fruity wine, rich, soft, tasty and elegant.

Serving suggestions:

Excellent social wine, great complement of meat, grilled fish, Portuguese, Mediterranean, Italian gastronomies, Tapas and cheeses. We recommend to serve at the temperature of 16-18°C.

ABV at 20°C%: 12,5

Volume at 20°C g/cm³: 0.9995

Dry Extract total g/dm³: 46,8

Volatile acidity in acetic acid g/l: 0,49

Total acidity inTH2 g/l: 6.00

Fixed acidity inTH2 g/l: 5.38

pH: 3,49

SO2 (free) & (total) mg/l: 32/ 90

Gross weight: 7.6 kg (6x75cl) or 15.2 kg (12x75cl)

Case dimension: 330x235x155 or 310x235x340

Pallet Standard (1.0mx1.2m): 135 cases (6x75cl) or 68 cases (12x75cl)

15 cases/level x 9 levels or 17 cases/level x 4 levels

Euro Pallet (0.80mx1.2m): 96 cases (6x75cl) or 48 cases (12x75cl)

12 cases/level x 8 levels or 12 cases/level x 4 levels

Full FCL 20' = 2400 cases (on the floor), 10 STD pallet or 11 Euro-pallets

FCL 1x20' = 2450 cases (6x75cl) or 1200 cases (12x75cl) / 11 Euro-pallets / 10 Standard pallets



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