JAG

Pinot Noir

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Pinot Noir | Vinho Regional Lisboa | red 2016









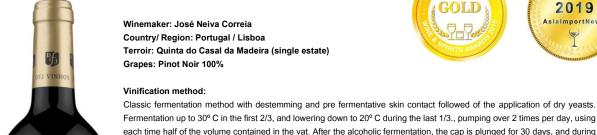












that period, extraction of the gentle tannins is conducted, along with the malolactic fermentation and the natural stabilization of the wine. Wine is aged in new French Seguin Moreau oak barrels of 225 Lt for 6-9 months and ages 3 months in bottle after bottling.

Winemaker tasting notes:

Brilliant ruby colour, rich fruit aroma with intriguing notes of chocolate, green tea and dates. On the pallet it has power and structure but is, at the same time, fruity with ripe blackberry and cedar flavours standing out. A delicious, complex wine with a long, smooth finish.

Serving suggestions:

Excellent to savour unaccompanied as well as a superb complement to foods such as roasts, game, stews, cheese and Portuguese salt cod. We recommend to serve at the temperature of 16-18°C.

ABV at 20°C%: 13..0 Volume at 20°C g/cm3: 0.9970 Dry Extract total g/dm3: 41,3 Volatile acidity in acetic acid g/l: 0,53 Total acidity inTH2 g/l: 5,85 Fixed acidity inTH2 g/l: 5,32 **pH**: 3,70 SO2 (free) & (total) mg/l: 38/140 FT.P010.00

Carton of 6 bottles x 75 cl (lay down) Gross weight: 8,7 kgs (6x75cl) Case dimensions (mm) = 310x255x175Pallet Standard (1.0mx1.2m) = 135 cases (6x75cl) - 15 cases/level x 9 levels/ 1151 kg Euro pallet (0.80mx1,2m) = 96 cases (6x75cl) - 12 cases/level x 8 levels / 827 kg Bottle bar code (EAN13) = 5600312192476 Carton bar code (ITF14) = 15600312192473

FCL 1x 20'= 2200 cartons (on the floor) / 11 euro pallets / 10 standard pallets Truck 30T / 24T = 27 euro pallets / 20 Standard pallets







