

PORTADA

Medium Dry

Vinho Regional Lisboa | red 2021



Winemaker: José Neiva Correia

Country/ Region: Portugal / Lisboa

Grape Varieties: Blend of Tinta Roriz 25% | Castelão 25% | Caladoc 25% | Alicante Bouschet 10% | Touriga Nacional 5% | Shiraz 5% | Cabernet Sauvignon 5%

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 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 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 16-18°C.

ABV at 20°C%: 12,5

Volume at 20°C g/cm³: 0,9960

Dry Extract total g/dm³: 37,2

Volatile acidity in acetic acid g/l: 0,51

Total acidity inTH2 g/l: 6,00

Fixed acidity inTH2 g/l: 5,49

PH: 3,65

SO2 (free) & (total) mg/l: 35/64

Gross weight: 7.3 kg (6x75cl)

Case dimension: 330x233x154

Pallet Standard (1.0mx1.2m): 135 cases (6x75cl) - 15 cases/level x 9 levels

EURO (0.80mx1.2m): 96 cases (6x75cl) - 12 cases/level x 8 levels

Full FCL 20' = 2400 cases (on the floor)

Bottle barcode (EAN13) 560 031 219 253 7

Case barcode (ITF14) (6x 75cl): 1 560 031 21925 34