

# ESCADA

Vinho Regional Lisboa | rose 2020



**Winemaker:** José Neiva Correia  
**Country / Region:** Portugal / Lisboa  
**Terroir:** DFJ VINHOS / Alenquer e Torres Vedras, single estates  
**Grape Varieties:** Pinot Noir 30%, Caladoc 30%, Shiraz 30%, Alfocheiro 10%

**Vinification Method:**

Destemming, pelicular maceration and pressing. Cooled to 15°C, the must passes by a vacuum filter with perlites. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C.

**Ageing:**

One month in bottle after bottling.

**Tasting notes:**

Bright light pink, very aromatic, with ripe red fruits. Very tasty, refreshing, elegant, soft, great for daily consumption.

**How to Serve:**

Excellent as an aperitif, a great complement to salads, tapas, marinated dishes, soups, pasta, sushi, and all vegetarian cuisine, with spices and spices such as Mexican, Indian, Chinese and Thai. We recommend serving at a temperature of 8-10°C.

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ABV at 20°C%: 12,0  
Volume at 20°C g/cm<sup>3</sup>: 0,9949  
Dry Extract total g/dm<sup>3</sup>: 33,6  
Volatile acidity in acetic acid g/l: 0,48  
Total acidity inTH2 g/l: 5,55  
Fixed acidity inTH2 g/l: 5,11  
pH: 3,33  
SO<sub>2</sub> (free) & (total) mg/l: 45/186

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Carton of 6 bottles x 75 cl (vertical)  
Gross weight / kg: 8,3 kg  
Case dimension / mm/ H x W x L: 317x163x251  
STD Pallet (1.0mx1.2m): 150 cases | 25 cases/level x 5 levels  
Euro pallet (0.80mx1.2m): 105 cases | 21 cases/level x 5 levels  
Full FCL 20' on the floor = 1125 cases of 12  
Full FCL 20' = 10 STD pallet | 11 Euro pallets  
Bottle barcode (EAN13): 560 0312 19269 8  
Case barcode (ITF14): 2 560 0312 19269 5

