

STORKS LANDING

RED BLEND | Vinho Regional Lisboa

DFJ VINHOS
The New Portugal



Winemaker: JOSÉ NEIVA CORREIA

Country/ Region: Portugal / LISBOA

Grape Varieties: SHIRAZ 25% | CALADOC 25% | TINTA RORIZ 25% | ALICANTE BOUSCHET 15% | CABERNET SAUVIGNON 10%;

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.

Ages one month in bottle after bottling.

Winemaker tasting notes:

Bright red ruby. This wine has a delicious aroma of ripe red fruits. It has a great balance between softness, ripe red fruit flavor and youth. Delicious, elegant with a long, intense and pleasant finish.

Serving suggestions:

Excellent with food or by itself it's the perfect everyday wine. Will accompany, for example, roasts, barbecue, pasta, vegetarian and 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: 1,0008

Dry Extract total g/dm³: 48,1

Volatile acidity in acetic acid g/l: 0,44

Total acidity in TH2 g/l: 6,00

Fixed acidity in TH2 g/l: 5,56

PH: 3,54

SO2 (free) & (total) mg/l: 40/70



Gross weight: 7.5 Kg (6x75cl)

Case dimension: 320 x 250 x 310

Standard pallet (1.0mx1.2m) = 150 cases (6x75cl) - 30 cases/level x 5 levels

Euro pallet (0.80mx1, 2m) = 125 cases (6x75cl) - 25 cases/level x 5 levels

FCL 1x 20' = 2500 cartoons (on the floor) / 11 Euro pallets / 10 Standard pallets

Bottle bar code: 560 0312 19150 9

Case bar code: 1 560 0312 19150 6