

# PORTADA

WINEMAKERS SELECTION | Vinho Regional Lisboa | red 2022



Título alcoométrico a 20°C%: 12,5  
 Massa volúmica a 20°C g/cm<sup>3</sup>: 0,9983  
 Extracto seco total g/dm<sup>3</sup>: 42,6  
 Acidez volátil em ácido acético g/l: 0,52  
 Acidez total g/l: 6,08  
 PH: 3,49  
 SO<sub>2</sub> (livre) & (total) mg/l: 35 / 118



ASIAN FOOD PAIRING INDIAN CHICKEN CURRY



ASIAN FOOD PAIRING INDIAN VEG CURRY



ASIAN FOOD PAIRING PAD THAI



Winemaker: José Neiva Correia

Country/ Region: Portugal / Lisboa

Grape Varieties: BLEND OF SHIRAZ 40%, CALADOC 30%, ALICANTE BOUSCHET 20%, TINTA RORIZ 5% and CABERNET SAUVIGNON 5%

Ageing: The wine ages in bottle during 1 month after bottling. No oak ageing or oak fermentation.

**Vinification method:** Classic fermentation method made in stainless steel vats, with destemming and pre-fermentative skin contact followed by 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:** Bright garnet color and aroma of ripe red fruits. In the tasting it is a balanced, fruity, tasty, elegant wine with a long and intense finish. A great wine for everyday pleasure and for any occasion.

**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, Mediterranean, Vegetarian, Mexican, India, Thai and Chinese gastronomies, cheese dishes. We recommend to serve at the temperature of 12-16°C.



*The New* Portugal