

CASA DO LAGO

VINHO REGIONAL LISBOA | ROSE BLEND 2025



Winemaker: José Neiva Correia
Country / Region: Portugal / Lisboa
Terroir: DFJ Vinhos Single States
Grapes: CALADOC 75% , SHIRAZ 20% , CASTELÃO 5%

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.

Winemaker tasting notes:

Brilliant, fragrant, with notes of apple, strawberries, cherries and ripe red fruits. The taste is delicious, refreshing, with a long, intense and elegant finish.

Serving suggestions:

Great as an aperitif; it complements very well salads, soups, pasta, sushi, and all kinds of vegetarian and very spicy cuisine like Indian, Chinese, Thai and Mexican. Serve at 8C - 10C.



ABV at 20°C%: **12,5**
Volume at 20°C g/cm³: 0,9917
Dry Extract total g/dm³: 26,8
Volatile acidity in acetic acid g/l: 0,29
Total acidity in TH2 g/l: 6,45
Fixed acidity in TH2 g/l: 6,02
pH: 3,16
SO2 (free) & (total) mg/l: 35/154

SCREWCAP CASE 6 / Gross weight: 7.28 kg
Dimensions mm: H 326 x W 230 x L 155
STD pallet (1 x 1.2m) = 120 cases (30 cartons x 4 levels) / 150 (30 cartons x 5 levels)
Euro Pallet (0.80 x 1.2m) = 100 cases (25 cartons x 4 levels) / 125 (25 cartons x 5 levels)
Bottle barcode = 560 031219 040 3 / carton barcode = 1560 031219 040 0
Full FCL 20' = 2500 cases (on the floor), 10 STD pallet or 11 Euro-pallets

SCREWCAP CASE 12 / Gross weight: 14.4 kg
Case 12 dimensions mm: H 326 x W 305 x L 231
STD pallet (1 x 1.2m) = 68 cases (17 cartons x 4 levels) / 85 (17 cartons x 5 levels)
Euro Pallet (0.80 x 1.2m) = 48 cases (12 cartons x 4 levels) / 60 (12 cartons x 5 levels)
Bottle barcode = 560 031219 040 3 / carton barcode = 2 560 031219 040 7
Full FCL 20' = 1250 cases (on the floor), 10 STD pallet or 11 Euro-pallets