CORETO

Vinho Regional Lisboa | rose 2025



Winemaker: José Neiva Correia
Country/ Region: Portugal / LISBOA
Grape Varieties: Shiraz 34% Castelão 33% Caladoc 33%

Vinification method:
Maceration prior to fermentation using enzymes for the extraction of primary aromas, aroma precursors and to facilitate the extraction of the must. Fermentation of the must, using dry, active yeasts with the temperature control to 16º C.

Winemaker tasting notes:
Fresh, aroma to red matured fruits, fruity taste, tasty, crispy and delightful.

Serving suggestions:
Perfect companion al fresco, also great with poultry, ham, tapas, tacos, marinated gastronomy, spicy food, Mexican, Indian, Chinese, Thai and Japanese gastronomies, pasta and pizza.
We recommend to serve at the temperature of 8-10ºC.

ABV at 20ºC%: 12,5
Volume at 20ºC g/cm^{3T}: 0.9917
Dry Extract total g/dm^{3}: 26,8
Volatile acidity in acetic acid g/l: 0,29
Total acidity inTH2 g/l: 6.45
Fixed acidity inTH2 g/l: 6,02
PH: 3,16
SO2 (free) & (total) mg/l: 35/154

units/carton	vertical	6x75 cl	12 x 75 cl
closure		screw cap	screw cap
Gross weight	kg	7,28	14,4
Carton dimension	mm	335 x 230 x 155	301 x 227 x 324
Pallet STD (1mx1,2m)	cartons levels x cartons	150 5 x 30	68 4 x 17
Pallet Euro (0,8mx 1,2m)	cartons levels x cartons	125 5x25	60 5x12
Bottle bar code	EAN13	560 0312 19055 7	560 0312 19055 7
Case bar code	ITF14	1560 0312 19055 4	2 560 0312 19055 1
Full FCL 20'= 2500 c6 / 1250 c12 (on the floor) | 11 Euro pallet | 10 STD pallet			

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